ROYAL

COOK BOOK

RULE No. 1

IMPORTANT!

Remember this

All recipes in this book call for ROYAL BAKING POWDER. YOU *MUST* USE ROYAL TO GET BEST RESULTS!

The first step in successful baking— follow your recipe carefully

Everything possible has been done to make the recipes in this book clear, accurate, and easy to follow. Each recipe has been tested many times under working kitchen conditions. We feel sure that you will be uniformly successful with them. But remember . . . all these recipes have been planned for ROYAL BAKING POWDER . . . and no other should be substituted. Baking powders are not all alike, you know, they differ widely in their action.

Royal has a special "Steady Action"

There are three kinds of baking powder. ROYAL is the Cream of Tartar kind. It has a special steady action that is different from most baking powders. ROYAL begins its work the moment it is stirred in the batter, thus the expansion of the batter is continuous and even. That's why ROYAL CAKES are fine-grained, light, fluffy — why they keep their moisture and delicious flavor longer.

Many ordinary baking powders seem to have an explosive, uneven action. A greater part of the expansion is delayed until the cake is in the oven, rising is often over-rapid. It

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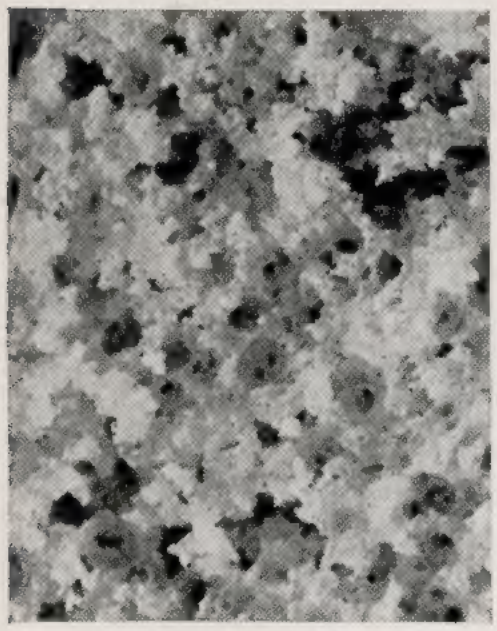
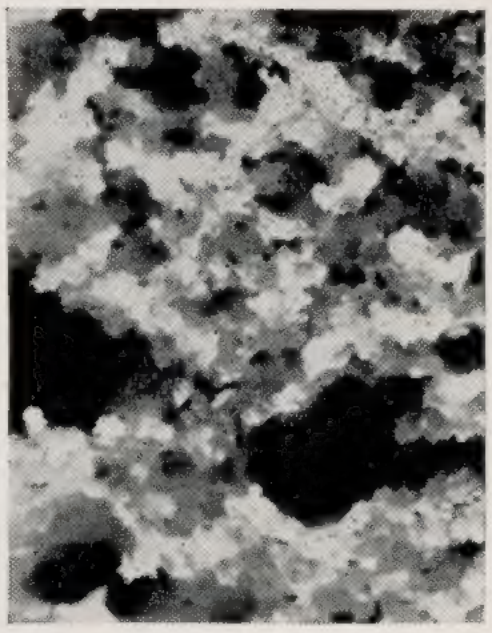
may blow the batter full of large holes, then the cake is coarse and crumbly; dries out quickly.

See these actual photographs of cake, magnified, and the difference in results.



This is the normal result of *steady* baking powder action. Note the delicate but firm grain and fluffy texture of this cake. It will retain its moisture and delicious flavor —stay fresh longer.

See how an uneven baking powder action may ruin texture by breaking down the tiny cell walls . . . make it coarse... crumbly. This cake will dry out—lose its flavor —get stale more quickly.



The only kind of baking powder made with a pure fruit product

Of the three kinds of baking powder, only one . . . the Cream of Tartar kind . . . is made with a pure fruit product. Cream of Tartar comes from grapes . . . a luscious, juice-heavy variety grown in the vineyards of Southern France. The reliability—the superiority—of Royal Baking Powder is due to this precious ingredient—Cream of Tartar. And the delicious flavor of Royal baked foods has been famous for generations. Royal does not leave a bitter "baking powder" taste.

Remember, too, that Royal is the *only* nationally distributed baking powder made with wholesome Cream of Tartar.

Royal is cheap baking insurance

Today, when nearly every woman must manage on a limited food budget, who can afford baking failures? Wise budgeteers have learned that it's poor economy to trust expensive ingredients to doubtful baking powder.

Think of the dozens and dozens of eggs you use during the "lifetime" of a 12-ounce can of baking powder — the quarts and quarts of milk—the many pounds of butter—sugar—flour. The average woman actually trusts $10 or $12 worth of these ingredients to every can of baking powder.

Isn't it just common sense to safeguard those costly materials with a good recipe and a baking powder you know won't fail and yet costs so little —only 1¢ for an average baking—safe, reliable Royal?

Today, with modern scientific bakeries in every community—producing the most delectable bakery products—cakes, rolls, sweetened buns, coffee cakes, cookies and a host of other baked foods, there is little necessity for the housewife to spend time on baking. But to those women, who occasionally bake at home, the added assurance that ROYAL gives will be found well worth its extra cost.

MEASUREMENTS and TEMPERATURES

HOW TO MEASURE

Use level measurements in all Royal recipes. For accurate, uniform measurements always use a standard measuring cup holding ½ pint (8 oz.) and a set of standard measuring spoons which includes ½ and ¼ teaspoons.

To measure 1 cup of liquid fill to very top; to measure part of a cup, leave cup on table and pour in liquid.

To measure dry ingredients, fill cup heaping full, lifting ingredients into cup with a spoon, then scrape off level with back of a straight knife. Do not shake dry ingredients down in the cup. This is especially important with flour. Brown sugar is the exception; it should be packed down firmly.

Butter, or other solid shortening, may be measured more easily by filling the cup with cold water, minus the amount of shortening to be measured, then add the fat until the water fills the cup.

To measure ingredients with a spoon, fill the spoon heaping full, then scrape off excess until level, using back of a knife. To measure ½ spoonful, level off as directed, then divide lengthwise of spoon; ⅓ is measured crosswise of spoon.

Too much emphasis cannot be placed on the importance of accurate level measurements. The illustrations clearly show why. Note the difference between the three teaspoons—the rounding teaspoon contains at least two level teaspoons, while the heaping teaspoon may contain from four to five level teaspoons.

1 level teaspoon

1 rounding teaspoon

1 heaping teaspoon

CORRECT TEMPERATURES

for Baking

All up-to-date recipes give definite temperatures and time for baking.

Oven Thermometer. If your range is not equipped with thermostatic oven control, a portable oven thermometer should be used. Place on middle shelf when oven is first lighted and leave in during entire baking.

Paper Test. Although this test is not as accurate as either the oven control or thermometer, it will prove helpful when they are not available. Place a piece of white unglazed paper in center of oven after it has been lighted 10 minutes. The heat is correct when paper browns in time specified below.

Oven	*Average Degrees Fahr.*	*Paper Test*
Hot	475°—500°	½ min.
Mod. Hot	400°—425°	1 min.
Mod.	350°—375°	1½ min.
Slow	325°	2 min.

for Sugar Syrups

Candy Thermometer. A thermometer for all sugar syrups including jelly may be bought on a frame which is clipped on the sauce pan during the entire cooking. The mercury bulb must always be below the surface of the syrup and register at least 300° F. If thermometer is unmounted, hold it in center of syrup and do not let it touch bottom or sides of pan.

Cold Water Test. If you have no thermometer, drop a small amount of the syrup into a cup of cold water. The proper consistency or "stage" is given below. Remove sauce pan from direct flame while testing to prevent over-cooking.

Food	*Degrees*	*Cold Water Test*
Fudge Frosting	232°	Very Soft Ball
Boiled Frosting, Fudge, Fondant, Penuche	238°	Soft Ball
Caramels	242°	Firm Ball
Sea Foam Frosting	248°	Firm Ball

INGREDIENTS IN GENERAL

Flour. Unless otherwise specified, the flour indicated in Royal recipes means bread or all-purpose flour milled from spring wheat. Bread flour contains more gluten and is best for breads, rolls and biscuits. It is also satisfactory for cakes. For a fluffier and more delicate biscuit or cake, pastry or cake flour, which is milled from winter wheat and which contains more starch and less gluten, should be used.

Meals. Corn meal, rye meal, graham meal, oatmeal (ground) and bran should be mixed with other dry ingredients without sifting, as their dietetic value lies in their husks or bran coats.

Baking Powder. A cream of tartar baking powder (Royal) is decidedly preferable because of its uniform action. In cakes and other baked foods Royal Baking Powder helps to secure fine texture, delicate flavor, excellent keeping qualities and perfect wholesomeness.

Shortening. Shortening is butter, lard, oil or solid vegetable fat used in cooking. Use a good leaf lard or vegetable fat for breads, rolls, pastry and biscuits, or part butter and part other fat. Use butter or margarine in cakes, with the exception of molasses cake or gingerbread, where lard or vegetable fat may be used. Butter, because of its flavor, is recommended for cakes, butter icings and fillings. For white cakes a white shortening is often preferred.

Milk. Whole sweet milk is intended where recipes call for milk. Soda must be used with sour milk or buttermilk; ⅓ teaspoon soda to 1 cup thick sour milk, in addition to the baking powder, is the proportion. Unsweetened evaporated milk may be used if equal amount of water is mixed with milk before measuring.

Sugar. *Granulated sugar* is intended where simply sugar is mentioned for breads, cakes and boiled frosting. For cakes, a very fine granulated sugar is recommended, or ordinary sugar sifted two or three times.

Powdered Sugar makes a fine cake but one that will dry out quickly. It does not make a perfectly smooth icing.

Confectioner's or *XXXX Sugar* or *Icing Sugar* is used for uncooked icings and fillings. It combines readily with liquid, making a smooth, glossy icing.

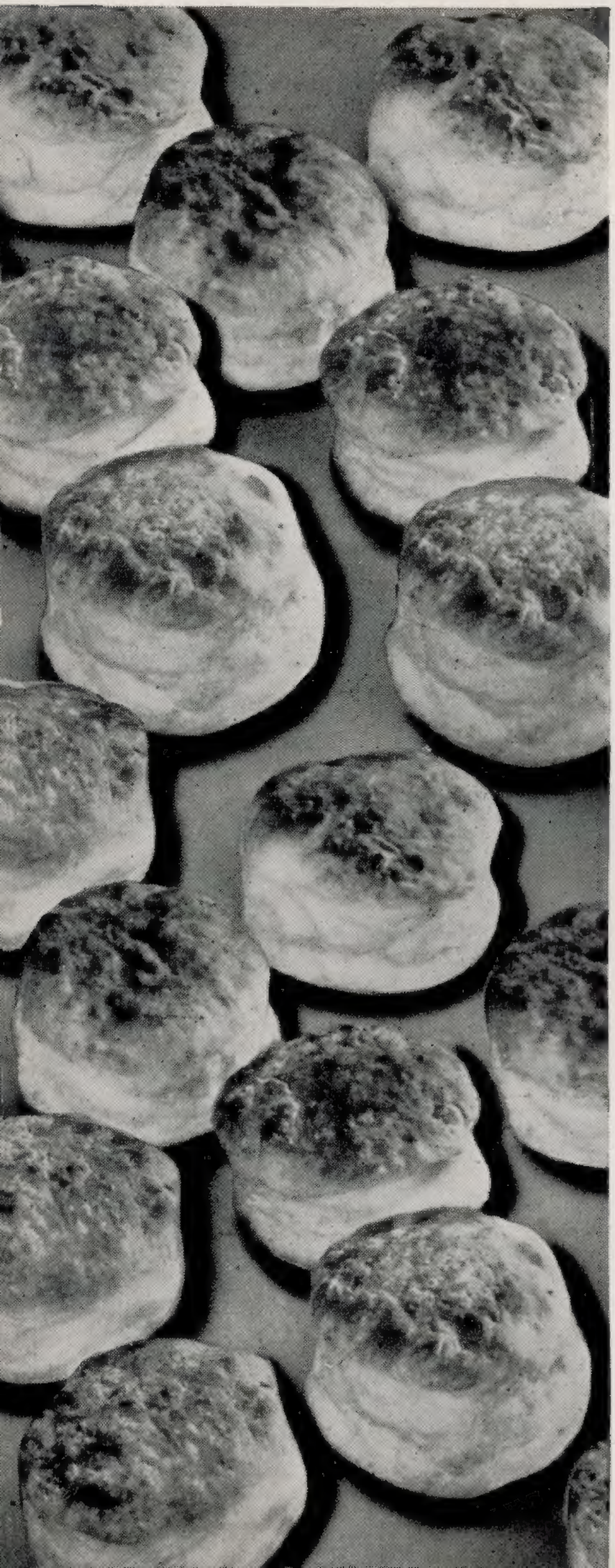
Brown Sugar. The lighter and finer brown sugar has a more delicate flavor and is recommended where Royal cake recipes call for brown sugar.

Chocolate and Cocoa. Unsweetened chocolate is generally used in baking. Chocolate contains more fat than cocoa; so, where cocoa is substituted in a cake, use 3½ tablespoons cocoa and add ½ tablespoon butter for each ounce or "square" of chocolate called for. Either sift cocoa with dry ingredients or mix with just enough milk or water to make a paste and add directly after eggs or egg yolks. Chocolate is usually melted, and specific directions for preparing and adding it are given in the recipes. Avoid over-heating chocolate as it tends to "curdle." Melt over hot water, keeping the water below the boiling point. Cool before adding to cake mixtures.

Nuts and Fruits. Almonds should be blanched before using. Pour boiling water over nuts, let stand until skins loosen, drain and slip off skins with the fingers. Chop or slice them while soft; place in shallow pan in slow oven to dry. Prunes and dates should be pitted before chopping. Raisins are plumper and more juicy if heated in the oven for three minutes.

All fruit should be well picked over; some must be washed and well drained before flouring with very small amount from the measured flour. Heated and floured scissors will cut fruit without sticking.

DELICIOUS, FLUFFY BISCUITS AND LIGHT, TENDER ROLLS



ROYAL BISCUITS

The Master Recipe

2 cups flour
4 teaspoons Royal Baking Powder
½ teaspoon salt
4 tablespoons shortening
¾ cup milk or half milk and half water

Sift together flour, baking powder and salt; add shortening and mix in thoroughly with fork. Add liquid to make soft dough. Turn out on floured board and toss lightly until outside looks smooth. Roll out ½ inch thick. Cut with floured biscuit cutter. Place on greased pan. Bake in hot oven at 475° F. about 12 minutes. Makes 16 two-inch biscuits.

Handling Biscuit Dough. Handle quickly and lightly and only enough to give the dough a smooth appearance. As little flour as possible should be used on the board and the dough should be patted or rolled lightly to the desired even thickness.

Keeping Biscuit Dough. Biscuits may be mixed, cut out and kept several hours before baking. They must be well covered and brushed with melted butter to prevent a dry crust from forming over the tops. Place in refrigerator or other cool place. About one-half hour before baking remove from refrigerator and let stand at room temperature to "warm up." Bake as directed.

High Altitude. No change is necessary except at a very high altitude of 11,000 feet. Reduce the baking powder to 3 teaspoons and baking temperature to 425° F.

Common Causes of Failure. Insufficient mixing; rolling dough too thin; handling too much or baking in too slow an oven.

Orange Biscuit Squares

1 master recipe for Biscuits
1 tablespoon sugar
grated rind and juice of 1 orange

Mix dough, adding sugar and grated orange rind to dry ingredients. Turn out on floured board and roll ½ inch thick. Cut in 2-inch squares and sprinkle with granulated sugar and orange juice. Bake in hot oven at 475° F. about 10 minutes. Makes 12.

Buttermilk Biscuits

1 master recipe for Biscuits
¼ teaspoon soda
¾ cup buttermilk or sour milk

Sift soda with dry ingredients when making biscuit dough. Use buttermilk in place of sweet milk. Bake as directed. Makes 16.

Golden Cheese Crusts

1 master recipe for Biscuits
few grains cayenne
1 cup grated cheese

Add cayenne to dry ingredients when making biscuit dough. Add cheese after shortening. Roll out ¼ inch thick. Cut into strips about 2 inches by 1 inch. Prick and bake in hot oven at 475° F. about 10 minutes. Serve on top of creamed mushrooms, chicken, fish or other mixture. If used for top crusts for vegetable pies, roll ⅛ inch thick and cut in rounds to fit individual casserole dishes. This mixture may also be cut and baked as small biscuits. Makes 24 small crusts, 15 four-inch pie crusts, or 4 dozen one-inch biscuits.

Whole Wheat Biscuits

2 cups whole wheat flour
4 teaspoons Royal Baking Powder
½ teaspoon salt
4 tablespoons shortening
1 cup milk

Sift together flour, baking powder and salt; add any bran that remains in the sifter. Add shortening and mix in thoroughly with fork. Add milk to make soft dough and drop by spoonfuls on greased baking sheet. Bake in hot oven at 425° F. about 12 minutes. Makes 16.

Fig Rolls

1 master recipe for Biscuits
1 cup whole wheat flour
1 tablespoon brown sugar
2 tablespoons soft butter
½ cup brown sugar
1 cup dried figs, finely chopped
juice ½ lemon

Make biscuit dough, omitting 1 cup white flour and adding whole wheat flour. Add 1 tablespoon brown sugar to dry ingredients. Roll out ¼ inch thick. Spread with butter, sprinkle with sugar, figs and lemon juice. Roll like Jelly Roll. Cut into 12 pieces. Place close together, cut edges up, in greased square baking pan. Bake in moderate oven at 350° F. about 45 minutes. Makes 12.

Cinnamon Cinkets

1 master recipe for Biscuits
⅓ cup sugar
1½ teaspoons cinnamon

Roll out biscuit dough to ¼ inch thick. Mix sugar and cinnamon together and sprinkle over dough. Roll up as for Jelly Roll. Cut into ½ inch pieces. Fry in deep hot fat at 400° F. until puffed and brown. Makes 24.

Rich Tea Biscuits

A Master Recipe

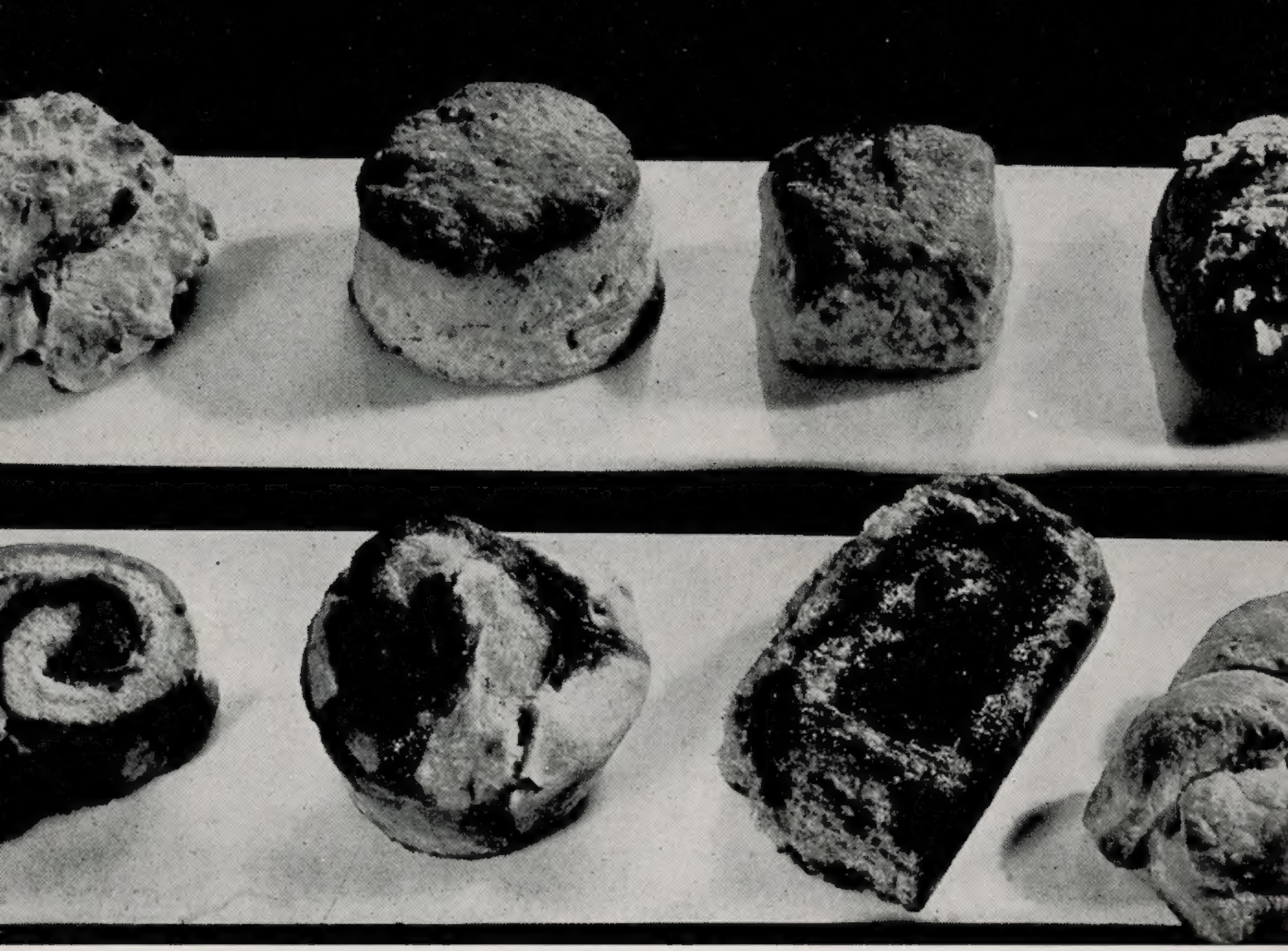
2 cups flour
4 teaspoons Royal Baking Powder
½ teaspoon salt
4 tablespoons shortening
1 egg
½ cup milk

Sift together flour, baking powder and salt. Add shortening, mixing in well with fork. Beat egg slightly in measuring cup; add milk to make ¾ cup; add to first mixture. Roll out about ½ inch thick; cut with floured biscuit cutter. Place on greased pan. Bake in hot oven at 475° F. about 12 minutes. Makes 16.

Orange Marmalade Biscuits

1 recipe for Rich Tea Biscuits
⅓ cup orange marmalade

Mix dough, using ⅓ cup milk instead of ½ cup. Add marmalade to egg and milk mixture, then add to dry ingredients. Roll out and cut as for biscuits. Top each with a little marmalade; bake in hot oven at 425° F. about 15 minutes. Makes 16.



Lemon Twists

1 recipe for Rich Tea Biscuits (page 5)
2 tablespoons soft butter
¼ cup sugar
1 lemon, grated rind and juice

Make rich biscuit dough. Roll out ¼ inch thick. Spread with butter; sprinkle with sugar, lemon rind and juice. Roll up as for Jelly Roll; cut into 12 pieces. Pinch cut edges together, making flat rolls. Bake in greased shallow baking pan in moderate oven at 375° F. about 35 minutes. Brush tops with melted butter when removed from oven. Makes 12.

Butterscotch Curls

1 recipe for Rich Tea Biscuits (page 5)
3 tablespoons butter, softened
½ cup brown sugar

Make rich biscuit dough. Roll out ¼ inch thick. Spread with butter; sprinkle with brown sugar. Roll up as for Jelly Roll. Cut into 1 inch pieces. Stand on end in well-greased, small muffin pans. Bake in moderate oven at 375° F. about 30 minutes. Makes 18.

Cinnamon Buns

3 cups flour
6 teaspoons Royal Baking Powder
¾ teaspoon salt
6 tablespoons shortening
1 cup milk
1 egg
butter, softened
¾ cup brown sugar
2 teaspoons cinnamon
½ cup raisins

Sift together dry ingredients, add shortening and mix in well, using a fork. Add beaten egg to milk and add slowly to dry ingredients to make soft dough. Roll out about ¼" thick, brush with softened butter, sprinkle with brown sugar, cinnamon and raisins. Roll up like a Jelly Roll. Cut into 2-inch pieces. Cream 6 tablespoons butter with 6 tablespoons brown sugar. Spread this mixture on bottom and sides of iron baking pan or iron skillet. Place pieces of dough in pan, cut edges up. Allow to stand 15 minutes; bake in moderate oven at 350° F. about 1 hour. Remove from pan at once, turning upside down to serve. Makes 10.

Scones

(Illustrated)

3 cups flour
4 teaspoons Royal Baking Powder
1 tablespoon sugar
¼ teaspoon salt
¼ teaspoon soda
3 tablespoons shortening
1 cup sour milk or buttermilk

Sift together dry ingredients; add shortening, mixing in with fork; add liquid to make a soft dough. Turn out on floured board; toss lightly until smooth. Cut into 4 equal parts, shape each into a round about ½ inch thick; cut into quarters to make triangular pieces. Place on greased baking pan; bake in hot oven at 425° F. for 20 minutes. Split, butter and serve hot. Makes 16.

Pineapple Fingers

1 recipe for Rich Tea Biscuits (page 5)
½ cup finely chopped candied pineapple

Add chopped pineapple to dry ingredients when making rich biscuit dough. Roll out ¼ inch thick. Sprinkle with granulated sugar. Cut into small finger shaped pieces. Bake as directed. Serve with fruit salads or for afternoon tea. Makes 24.

Strawberry Curls

1 recipe for Rich Tea Biscuits (page 5)
1 tablespoon sugar
2 tablespoons soft butter
1½ cups sliced strawberries
⅔ cup sugar

Make rich biscuit dough, sifting the 1 tablespoon sugar with dry ingredients. Roll out ¼ inch thick. Spread with butter. Sprinkle with sugar and berries. Roll up as for Jelly Roll; cut into 1-inch pieces. Place in greased muffin pans, cut edges up. Bake in moderate oven at 400° F. about 25 minutes. Serve as a tea bread or as dessert with whipped cream. Makes 15.

Ham Biscuits

1 recipe for Rich Tea Biscuits (page 5)
2 cups ground cooked ham
4 tablespoons melted butter
2 tablespoons prepared mustard

Make rich biscuit dough; roll ¼ inch thick. Add melted butter and mustard to ham; mix well; sprinkle over biscuit dough; press lightly with rolling pin. Roll up as for Jelly Roll, cut into 1-inch pieces; stand on end in greased muffin pans. Bake in hot oven at 475° F. for about 12 minutes. Makes 18.

Spanish Buns

2 cups flour
1 teaspoon salt
½ cup sugar
4 teaspoons Royal Baking Powder
¼ teaspoon nutmeg
1 teaspoon cinnamon
½ cup milk
1 egg, well beaten
¼ cup shortening, melted

Sift together dry ingredients. Add milk to egg; add to dry mixture. Add shortening; mix carefully. Roll out ¾ inch thick. Cut into 1½ inch squares and shape into small buns. Place close together in well greased pan. Let stand 10 minutes; make cross on each bun with back of a knife. Bake in hot oven at 425° F. for 20 minutes. When baked, cover with thin icing, made by mixing confectioner's sugar with water to make a smooth paste. If desired, ¼ cup currants may be added to the dough. Makes 16.

Currant Curls

1 recipe for Rich Tea Biscuits (page 5)
soft butter
¼ cup granulated sugar
grated rind 1 lemon
juice ½ lemon
2 tablespoons currants

Roll out rich tea biscuit dough to ¼ inch thick; spread with soft butter. Mix together sugar, grated rind and currants; spread over butter. Moisten with lemon juice. Roll as for Jelly Roll; cut into about 14 rolls, 2 inches long. Press center top of each roll with handle of knife to make cut edges curl up, permitting currants to show. Bake on greased baking sheet in hot oven at 450° F. about 12 to 15 minutes. Makes 14.

California Orange Rolls

1 recipe for Rich Tea Biscuits (page 5)
soft butter
12 sections orange pulp
sugar

Make rich biscuit dough. Roll out ¼ inch thick. Cut into 3-inch rounds. Spread with soft butter; place an orange section dipped in sugar on half of each round. Fold over to cover orange; pinch edges together. Bake on greased baking pan in moderate oven at 400° F. about 20 minutes. Remove from oven; brush tops with melted butter. Makes 12.

Date Orientales

1 recipe for Rich Tea Biscuits (page 5)
1 cup sliced dates
1 orange
soft butter
brown sugar

Cook dates and orange pulp and juice together to a thick paste; cool. Roll out rich tea biscuit dough into an oblong piece, ¼ inch thick. Spread with soft butter and brown sugar. Cut into 3 widths. Divide filling into 3 parts. Place a strip of filling about 2 inches wide down center of each strip of dough. Fold over sides of dough. Cut into 2 inch pieces. Place on greased baking sheet, folded side down. Bake in hot oven at 450° F. about 12 to 15 minutes. Makes 15.

Nut and Raisin Rolls

1 recipe for Rich Tea Biscuits (page 5)
3 tablespoons soft butter
½ cup sugar
⅓ cup chopped nuts
⅓ cup raisins
1 egg yolk

Make rich biscuit dough. Roll out ⅛ inch thick. Spread with butter and sugar; sprinkle with nuts and raisins. Cut into 4-inch squares. Roll up each square as for Jelly Roll. Press edges together; brush tops with egg yolk beaten with 1 tablespoon cold water. Sprinkle with sugar and chopped nuts. Let stand 15 minutes; bake in moderate oven at 400° F. about 15-20 minutes. Makes 16.

Prune Rolls

1 cup white flour
4 teaspoons Royal Baking Powder
⅔ teaspoon salt
1 cup whole wheat flour
grated rind of 1 lemon
4 tablespoons shortening
⅔ cup milk
6 stewed prunes, chopped
¼ cup brown sugar

Sift together white flour, baking powder and salt. Add whole wheat flour and lemon rind. Add shortening, mixing in with fork. Add milk to make soft dough. Roll out ⅛ inch thick. Spread with chopped prunes (well drained from liquid), and sprinkle with brown sugar. Roll as for Jelly Roll. Cut in 1-inch pieces; stand on end in well-greased muffin pans. Bake in moderate oven at 375° F. about 30 minutes. Makes 15.

FLUFFY, TENDER MUFFINS

THE MASTER RECIPE

2 cups flour
3 teaspoons Royal Baking Powder
1 tablespoon sugar
½ teaspoon salt
2 eggs, beaten
1 cup milk
4 tablespoons melted shortening

Sift together dry ingredients; add eggs, milk and melted shortening; mix all together quickly. Half fill greased muffin pans; bake in moderate oven at 400° F. about 20 minutes. Makes 12 muffins.

Handling Muffin Batter. This flour mixture contains a large proportion of liquid, making quite a thin batter. The bubbles of leavening gas are quickly released and care must be taken to retain this gas as much as possible. Therefore, the batter should be mixed and baked quickly.

Common Causes of Failure. Insufficient stirring causes coarse texture. Over-stirring makes tunnels, peaks and knobs on top and a soggy texture. Too high or too low temperatures cause a coarseness in crumb.

High Altitude. No changes in recipe; bake in hotter oven at 450° F.

Poppy Seed Muffins

1 master recipe for Muffins
2 tablespoons poppy seeds

Make muffin mixture. Half fill greased muffin pans. Sprinkle tops of mixture thickly with poppy seeds. Bake as directed. Makes 12.

Cranberry Muffins

1 master recipe for Muffins
¾ cup cranberry halves
½ cup powdered sugar

Mix cranberries with sugar and let stand. Add to muffin mixture last. Bake as directed. Makes 12.

Popovers

1 cup flour
¼ teaspoon salt
2 eggs
1 tablespoon melted shortening
1 cup milk

Sift flour and salt together. Make a well in the flour; break eggs into well; add melted shortening and milk; stir until smooth. Pour into hot, greased, iron gem pans. Bake in hot oven at 450° F. for 30 minutes; decrease heat to 350° F. for 15 minutes longer. Makes 10.

Corn Sticks

½ cup flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
2 tablespoons sugar
1 cup yellow cornmeal
1 egg, beaten
1 cup milk
2 tablespoons melted shortening

Sift together dry ingredients. Add cornmeal, egg and milk. Add shortening. Bake in greased, hot iron corn stick pans in moderate oven at 400° F. about 30 to 40 minutes. Makes 9 large or 12 small sticks.

Bran Muffins

1 cup whole wheat flour
1 cup wheat bran
2 teaspoons Royal Baking Powder
¼ teaspoon salt
¼ cup brown sugar
1 egg, beaten
1 cup milk
4 tablespoons melted shortening

Mix together all dry ingredients; add egg and milk; mix well. Add melted shortening. Half fill greased muffin pans; bake in hot oven at 425° F. about 25 to 30 minutes. Makes 10.

Sour Milk Bran Muffins

1 recipe Bran Muffins
1 cup sour milk
¼ teaspoon soda

Make bran muffin recipe, using sour milk instead of sweet milk. Sift soda with other dry ingredients. Bake as directed. Makes 10.

Graham Muffins

1 cup flour
4 tablespoons brown sugar
¾ teaspoon salt
4 teaspoons Royal Baking Powder
1 cup graham flour
1 cup milk
1 egg, beaten
4 tablespoons shortening, melted

Sift together white flour, sugar, salt and baking powder. Add graham flour. Add milk, egg and melted shortening; beat well. Half fill greased muffin pans and bake in hot oven at 425° F. about 20 minutes. Makes 12.

Pecan Muffins

1 recipe Graham Muffins
½ cup chopped pecans

Make graham muffins, adding the nuts to dry mixture. Half fill small greased muffin pans. Place a half pecan on top of each. Bake as directed. Makes 12.

Sally Lunn

½ cup shortening
½ cup sugar
3 eggs, well beaten
2 cups flour
3 teaspoons Royal Baking Powder
¾ teaspoon salt
1 cup milk

Cream shortening; add sugar gradually, beating well. Add eggs; mix well. Sift together flour, baking powder and salt; add alternately with milk to first mixture. Bake in greased baking pan in hot oven at 425° F. for 30 minutes. Break into squares; serve hot. Makes 12 squares.

Cheese Muffins

1 master recipe for Muffins (page 9)
⅔ cup grated cheese

Add cheese to muffin mixture last. Bake as directed. Makes 12.

Blueberry Muffins

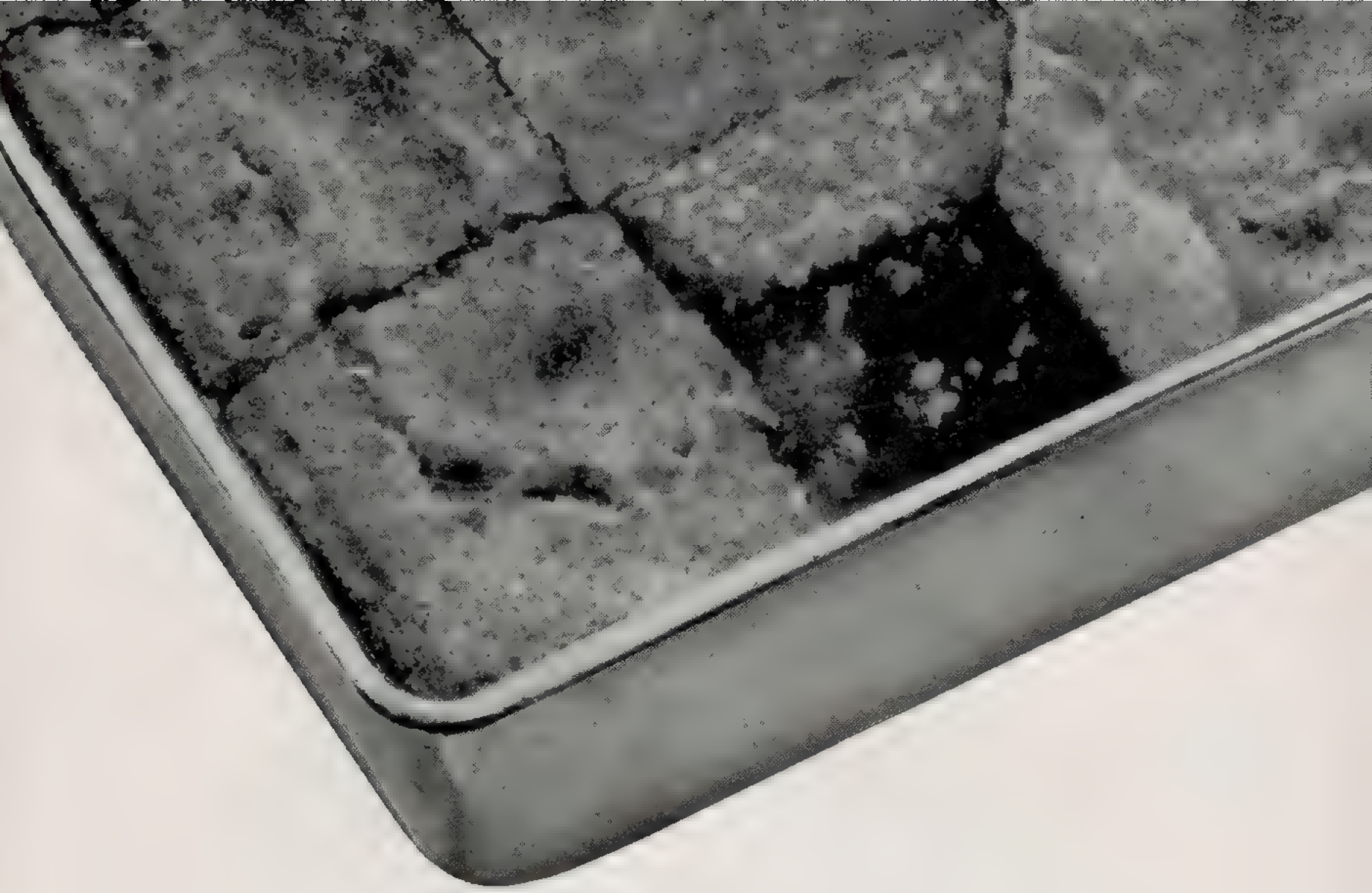
1 master recipe for Muffins (page 9)
1 cup blueberries

Wash and drain blueberries, sprinkle with 3 tablespoons sugar and a little sifted flour. Add to mixture last. Bake as directed. Makes 12.

Ginger Cheese Muffins

2 cups flour
3 teaspoons Royal Baking Powder
¼ teaspoon soda
½ teaspoon ginger
½ teaspoon salt
1 egg, beaten
½ cup milk
⅔ cup molasses
4 tablespoons shortening, melted
1 cup grated cheese

Sift together dry ingredients. Add beaten egg to milk; add molasses; add to dry mixture; beat well. Add melted shortening. Fold in grated cheese last. Half fill greased muffin pans and bake in moderate oven at 350° F. about 25 minutes. Makes 16.



TENDER, EVEN-GRAINED QUICK LOAF BREADS

THE MASTER RECIPE

1½ cups flour
5 teaspoons Royal Baking Powder
1 teaspoon salt
¼ teaspoon soda
1½ cups graham flour
1½ cups milk
¼ cup molasses
½ cup brown sugar
1 tablespoon shortening, melted

Sift together first 4 ingredients; add graham flour. Mix together milk, molasses and sugar and then add to dry ingredients. Mix well. Add melted shortening; mix in well. Bake in greased loaf pan in moderate oven at 350° F. about 1 hour. Brush top with melted butter immediately after removing from oven. Makes 1 large loaf.

Nut and Fruit Breads. For variety, add to the master recipe 1½ cups seeded raisins; or 1 cup raisins or chopped dates with 1 cup chopped figs or prunes and ¾ cup chopped nuts; or 1 cup dried apricots and ⅔ cup chopped nuts. The fruits and nuts should be added last. Pour boiling water over the apricots and let stand; or soak several hours in cold water, drain and put through food chopper before adding.

Baking Suggestions. Quick breads may be baked immediately or they may be covered and kept in a cool place for several hours until ready to bake. (If kept in refrigerator, let stand at room temperature about one-half hour before putting in oven.) For smooth tops on these loaves, brush them with melted butter or milk both before baking and again just before taking them from the oven. When they are baked in small pans quick breads are especially attractive for sandwiches.

Baking powder sandwich breads are better if used the second day.

High Altitude. No changes are necessary.

Boston Brown Bread

1 cup whole wheat or graham flour
1 cup corn meal
1 cup rye meal or ground rolled oats
5 teaspoons Royal Baking Powder
1 teaspoon salt
¾ cup molasses
1⅓ cups milk

Mix dry ingredients together well. Add molasses to milk; add to dry ingredients; beat well. Fill greased moulds or empty cans two-thirds full. Cover tightly and steam 3½ hours; remove the covers and bake in moderate oven at 400° F. until tops are dry.

Makes 1 large or 2 small round loaves.

Corn Bread

(Illustrated—page 11)

1 cup flour
3 teaspoons Royal Baking Powder
¼ teaspoon soda
1 teaspoon salt
1 tablespoon sugar
1 cup corn meal
1 egg
1½ cups sour milk or buttermilk
4 tablespoons melted shortening

Sift the first five ingredients together; add the corn meal, beaten egg and milk to make a stiff batter. Add the melted shortening; beat until well mixed. Pour into a greased shallow pan. Bake in a hot oven at 425° F. for about 25 minutes. Break into squares; serve with butter.
Makes 9 squares.

Orange Bread

peel of 2 seedless oranges, chopped fine
½ teaspoon salt
1 cup sugar
2 cups water
2 tablespoons shortening, melted
1 egg, well beaten
3 cups flour
3 teaspoons Royal Baking Powder

Boil together orange peel, salt, sugar and 1 cup water to make a thin syrup, about 15 minutes. Cool; measure and add remaining water to make 2½ cups. Add melted shortening and well beaten egg. Add flour sifted with baking powder. Mix thoroughly; bake in greased long loaf pan in moderate oven at 350° F. about 1¼ hours. Makes 1 loaf.

FEATHERY, TENDER GRIDDLE CAKES AND WAFFLES

Royal Griddle Cakes

2 cups flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
2 eggs, well beaten
1¾ cups milk
4 tablespoons melted shortening

Sift first 3 ingredients together; add beaten eggs, milk and shortening; mix well. Drop by spoonfuls on slightly greased hot griddle. When bubbles appear turn cakes and brown other side; do not turn a second time. Serve hot with butter and maple syrup. Makes 15-18.

Sour Milk Griddle Cakes

1 recipe for Griddle Cakes
1¾ cups sour milk or buttermilk
⅓ teaspoon soda

Make griddle cake mixture, using sour milk or buttermilk in place of sweet milk. Sift soda with the dry ingredients. Bake as directed. Makes 15-18.

Rice Griddle Cakes

1 cup boiled rice
1 cup milk
1 tablespoon melted shortening
1 egg, beaten
1 cup flour
2 teaspoons Royal Baking Powder
1 teaspoon salt

Mix together first 4 ingredients. Sift and add remaining ingredients. Mix well. Bake on slightly greased hot griddle. Makes 14.

Buckwheat Cakes

1 cup buckwheat flour
½ cup flour
3 teaspoons Royal Baking Powder
¾ teaspoon salt
2 teaspoons molasses
1 tablespoon melted shortening
1¼ cups milk

Sift together dry ingredients; add molasses and shortening to milk; combine ingredients and beat well. Bake on slightly greased hot griddle, turning only once. Makes 15.

Cornmeal Griddle Cakes

¾ cup yellow cornmeal
1 cup boiling water
1 tablespoon molasses or brown sugar
1 cup sour milk or buttermilk
2 eggs
1½ cups flour
3 teaspoons Royal Baking Powder
1½ teaspoons salt
¼ teaspoon soda
3 tablespoons melted shortening

Pour boiling water over cornmeal; stir until mixture thickens; add molasses, milk and whole eggs; beat thoroughly; cool. Sift together remaining dry ingredients; add to first mixture when it is cold; add shortening. Mix well. Bake on hot slightly greased griddle. Makes 12.

Bread Crumb Griddle Cakes

1 cup stale bread crumbs
½ cup water
¾ cup milk
1 cup flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
2 eggs, well beaten
4 tablespoons melted shortening

Soak bread crumbs in water 10 minutes; add milk. Sift together flour, baking powder and salt; add to bread mixture; add beaten eggs and shortening; mix well. Bake on slightly greased hot griddle. Makes 12.

Waffles

2 cups flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
2 eggs
1¾ cups milk
4 tablespoons melted shortening

Sift together dry ingredients; add slightly beaten egg yolks and milk; beat thoroughly; add shortening. Fold in stiffly beaten egg whites. Bake in hot waffle iron until brown. Makes 4 large waffles.

Coffee Waffles

1 recipe for Waffles
⅔ cup strong Chase & Sanborn Coffee
4 tablespoons more melted shortening

Make waffle mixture, using coffee and omitting all milk. Add extra shortening. Bake as directed. Makes 4 large waffles.

Bacon-Cornmeal Waffles

2 eggs
1 cup milk
⅓ cup melted shortening
1½ cups cornmeal
½ cup flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
2 tablespoons sugar
4 slices uncooked bacon, minced

Beat egg yolks; add milk and melted shortening. Add cornmeal. Sift together flour, baking powder, salt and sugar. Stir into first mixture; mix well; fold in beaten egg whites. Bake in hot waffle iron, sprinkling 2 tablespoons minced bacon over each waffle before closing iron. Makes 4 large waffles.

Chocolate Waffles

½ cup shortening
¾ cup sugar
2 eggs, beaten
1 teaspoon vanilla extract
1¼ cups flour
1 teaspoon Royal Baking Powder
6 tablespoons cocoa
½ teaspoon cinnamon
½ teaspoon salt

Cream shortening; add sugar slowly. Add eggs, flavoring and sifted dry ingredients; mix well. This makes a very stiff mixture. Heat waffle iron, but not as hot as for breakfast waffles. Place spoonful of mixture in each section of the iron; bake. Serve with ice cream or whipped cream. Makes 10 small waffles.

Individual Cheese Soufflés

2 tablespoons butter
3 tablespoons flour
½ teaspoon salt
few grains cayenne
½ cup milk
1 cup grated cheese
3 eggs
2 teaspoons Royal Baking Powder

Melt butter; add flour and seasonings; stir until smooth. Add milk; cook, stirring until thick and smooth. Add cheese. Remove from fire. Add well beaten egg yolks; cool slightly. Fold in stiffly beaten egg whites. Half fill greased muffin rings placed on a hot griddle. Cook slowly until puffed up and brown on one side. Turn and brown on other side. Makes 6.

GOLDEN-BROWN, TENDER DOUGHNUTS AND FRITTERS

Deep Fat Frying. Successful deep fat cooking depends greatly upon correct temperature of fat. Heat the fat slowly to the desired temperature, then regulate heat to maintain correct temperature, which should be below the smoking point. Vegetable fats and oils are satisfactory for deep fat frying because they can be heated to a high temperature without smoking or burning. A deep fat thermometer which clips onto side of kettle, is the most accurate indicator of temperature. The "bread test" may be used instead of a thermometer. Count seconds required to brown a one-inch cube of bread. The temperature is about 375° F. when bread browns in 60 seconds; 400° F. in 20 seconds. Retest fat between fryings.

Doughnuts

2 eggs
1 cup sugar
¼ cup melted shortening
1 cup sour milk or buttermilk
4 cups flour
4 teaspoons Royal Baking Powder
¾ teaspoon salt
¼ teaspoon soda
1 teaspoon grated nutmeg

Put eggs, sugar, shortening and milk into bowl; mix well. Sift together remaining ingredients. Add to first mixture; mix well. Roll out ¼ inch thick on floured board; cut with doughnut cutter. Fry in deep fat at 390° F. until light brown, turning only once. Makes 24.

Orange Tea Doughnuts

1 recipe for Doughnuts
½ cup orange juice

Make the doughnut mixture, using orange juice in place of ½ cup buttermilk. Fry as directed. Makes 24.

Fritter Batter

For Dipped Fritters

1 cup flour
1½ teaspoons Royal Baking Powder
¼ teaspoon salt
1 egg, beaten
⅔ cup milk

Sift together dry ingredients; add beaten egg and milk; beat well. Use for dipping large pieces of fruits, vegetables, oysters, etc. Fry until brown in deep hot fat at 385° F.

Fritter Batter

For Dropped Fritters

2 cups flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
1 egg, beaten
⅔ cup milk

Sift together dry ingredients; add beaten egg and milk; beat well. Use for small berries, chopped fruits, vegetables, meat, fish, etc. Drop by spoonfuls into deep hot fat at 375° F. and fry until brown.

Chicken and Green Pea Fritters

1 cup flour
1½ teaspoons Royal Baking Powder
1¼ teaspoons salt
¼ teaspoon paprika
⅛ teaspoon celery salt
2 eggs
¼ cup milk
1 cup cooked chicken, cut in small pieces
1 cup drained cooked peas

Sift together dry ingredients. Beat egg yolks until thick; add milk. Add to dry ingredients; mix well; add chicken; add peas. Add stiffly beaten egg whites. Cook in frying pan in hot fat. Drain on paper. Serves 8.

Cheese and Apple Puffs

2 [illegible]
1 cup milk
1 cup flour
2 teaspoons Royal Baking Powder
½ teaspoon salt
1 cup grated cheese
1 cup chopped apples

Beat eggs well; add milk. Add flour, sifted with baking powder and salt. Add cheese and apples; mix well. Drop by spoonfuls into hot deep fat at 375° F. Fry until golden brown. If desired, apples may be omitted and puffs served with apple sauce. Makes 24 small fritters.

Tempting, Satisfying Main Dishes

Beef Upside-down Pie

1½ cups flour
3 teaspoons Royal Baking Powder
1 teaspoon salt
1 teaspoon paprika
1 teaspoon celery salt
¼ teaspoon white pepper
5 tablespoons shortening
¾ cup milk, or half milk and half water
¼ cup sliced onion
1 can condensed tomato soup
½ pound ground raw beef

Sift together flour, baking powder, ½ teaspoon salt, paprika, celery salt and pepper; add 3 tablespoons shortening; mix in thoroughly with fork. Add milk and stir until blended. Melt remaining 2 tablespoons shortening in 9-inch iron frying pan, and cook onions until soft. Add tomato soup, remaining salt and ground meat; bring to boil. Spread baking powder mixture on top of meat mixture; bake in hot oven at 475° F. about 20 minutes. Turn out upside down on large plate. Serves 8.

Chicken Fricassee with Sweet Potato Biscuits

1 5-lb. fowl
1½ quarts boiling water
1 onion, sliced
2 teaspoons salt
6 tablespoons flour
½ cup cold water

Cook fowl whole in boiling water with sliced onion until tender. Add salt when half done. Take fowl from broth, remove skin and take out bones, leaving chicken in fairly large pieces. Thicken gravy (there should be about one quart) with flour rubbed to a smooth paste with cold water. Bring to a boil; add chicken meat. Serve with Sweet Potato Biscuits. Serves 6.

Sweet Potato Biscuits

¾ cup mashed sweet potato
⅔ cup milk
4 tablespoons melted butter
1¼ cups flour
4 teaspoons Royal Baking Powder
1 tablespoon sugar
½ teaspoon salt

Mix mashed sweet potato, milk and melted butter. Add remaining ingredients, sifted all together, to make soft dough. Turn out on floured board and toss lightly until outside looks smooth. Roll out ½ inch thick; cut with floured biscuit cutter. Bake on greased pan in hot oven at 450° F. about 15 minutes.

Tuna Fish Pie with Cheese Roll Crust

½ cup sliced green pepper
2 slices onion
3 tablespoons butter
6 tablespoons flour
½ teaspoon salt
3 cups milk
1 large can tuna fish, drained
1 tablespoon lemon juice

Melt butter; add green peppers and onion and cook until soft. Add flour and stir until well blended. Add salt; add milk slowly, stirring constantly until thick and smooth. Bring to a boil; boil 2 minutes. Add remaining ingredients. Pour into a large baking dish and cover with the Cheese Rolls.

Cheese Rolls

1½ cups flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
few grains cayenne
3 tablespoons shortening
½ cup milk, or half milk and half water
¾ cup grated cheese
2 pimientos, chopped

Sift together first four ingredients; add shortening; mix in thoroughly with fork. Add liquid to make soft dough. Toss lightly on floured board until outside looks smooth. Roll out into sheet 8 x 12 inches. Sprinkle with cheese and pimiento. Roll up like Jelly Roll, starting at short side. With sharp knife, cut in 8 slices, flatten slightly and lay on top of creamed tuna fish. Bake in hot oven at 450° F. about 30 minutes until browned. Serves 8.

Veal Balls with Dumplings in Tomato Sauce

(Illustrated)

1 recipe for Dumplings
1 lb. chopped veal
2 cups (1 large can) tomato puree
2 cups water
1 teaspoon salt
½ teaspoon pepper
1 bay leaf
2 tablespoons minced onion

Season veal with ½ teaspoon salt and ¼ teaspoon pepper. Form in 12 small balls; brown in deep kettle. Add tomato puree; add water; add remaining seasonings and onion. Bring to boil. Make Dumplings; drop spoonfuls into boiling sauce; cover tightly; steam 10 minutes. Serves 6.

Dumplings

1 cup flour
2 teaspoons Royal Baking Powder
½ teaspoon salt
½ cup cold water or milk

Sift dry ingredients; add liquid to make soft dough. Drop by spoonfuls in hot stew; steam, covered, for 10 minutes. Plenty of gravy is necessary for successful dumplings. Serves 6.

Yorkshire Steak

1½ lbs. round or chuck steak, cut about 1 inch thick
1 recipe Yorkshire Pudding

Season steak with salt and pepper; place in a greased baking dish or roasting pan in which meat fits the bottom. Brown in very hot oven at 550° F. for 5 minutes. Make recipe for Yorkshire Pudding; pour over browned steak. Reduce heat to 475° F. and bake 15 minutes longer. Serves 6.

Yorkshire Pudding

1½ cups flour
2 teaspoons Royal Baking Powder
½ teaspoon salt
2 eggs
1 cup milk
⅓ cup hot beef drippings

Sift together flour, baking powder and salt; add beaten egg yolks; add milk; mix well. Fold in stiffly beaten egg whites. Pour into shallow baking dish containing hot beef drippings. Bake in hot oven at 475° F. about 20 minutes. Cut in squares and serve with hot roast beef. Serves 6.

Individual Sausage Pies

2 cups flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
3 tablespoons shortening
⅔ cup milk
¾ lb. sausage meat
4 tomatoes

Sift together dry ingredients. Add shortening; mix in thoroughly with fork. Add liquid to make stiff dough. Turn out on floured board and knead lightly until outside looks smooth. Roll ⅛ inch thick. Cut into eight 4 inch squares. Divide sausage into eight flat cakes ¼ inch thick. Put one cake on each square of dough; fold edges of dough around edges of sausage. Put one-half tomato (peeled) on top. Sprinkle with salt. Lay on baking sheet; bake in hot oven at 425° F. about 25 minutes. Serves 8.

Salmon Roll

1 recipe for Rich Tea Biscuits (page 5)
1 can salmon (1½ cups)
4 tablespoons milk
2 tablespoons lemon juice
2 teaspocns scraped onion
1½ tablespoons chopped parsley
½ teaspoon salt

Make rich biscuit dough. Roll out on floured board in sheet 8 inches long and about ¼ inch thick. Mix remaining ingredients; spread evenly on dough. Roll up like Jelly Roll; bake on baking sheet in hot oven at 425° F. about 30 minutes. Serve in slices with hot CLAM SAUCE: Mix ¾ cup milk and 1 can condensed clam chowder; bring to boil. Serves 8.

Rice Muffin Fritters

1 egg
1 cup milk
1 cup cooked rice
1½ cups flour
4 teaspoons Royal Baking Powder
½ teaspoon salt
12 strips thinly sliced bacon
Currant Jelly

Beat egg, add milk and rice; mix thoroughly. Add sifted dry ingredients. Line 12 muffin tins with the strips of bacon. Fill with batter and bake in hot oven at 425° F. about 30 minutes. To serve, turn upside down and top each with spoonful of Currant Jelly. Serves 6.

Vegetable Pie with Peanut Butter Crust

3 tablespoons butter
5 tablespoons flour
1 teaspoon salt
½ teaspoon celery salt
½ teaspoon paprika
3 cups milk
16 small white onions, cooked
1 cup cooked peas
1 cup cooked string beans or lima beans
3 cooked carrots, sliced ½ in. thick

Melt butter, add flour; stir until well blended. Add seasonings. Add milk slowly, stirring constantly until smooth and thick. Bring to boil; boil 2 minutes. Add vegetables. Pour into large baking dish. Cover with following:

Peanut Butter Crust

1½ cups flour
3 teaspoons Royal Baking Powder
1 teaspoon salt
4 tablespoons peanut butter
½ cup milk
4 strips raw fat bacon

Sift together dry ingredients; add peanut butter and mix in thoroughly with fork. Add milk to make soft dough. Turn out on floured board; toss lightly until outside looks smooth. Roll out to fit baking dish; cut slits for steam to escape; place on top of mixture in baking dish. Cut bacon in very small pieces and sprinkle over top. Bake in hot oven at 425° F. about 20 minutes, until bacon is crisp and brown. Serves 8.

Oyster and Sausage Pudding

1½ cups flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
1 tablespoon shortening
½ pint oysters
8 small pork sausages

Sift together dry ingredients; add shortening and mix in thoroughly with a fork. Add the oysters, drained from juice and chopped, together with 6 tablespoons of oyster juice (or part milk if necessary). Spread in greased shallow pan. Prick the sausages and place in two rows on top. Bake in hot oven at 475° F., until sausages are done. Serves 8.

DELECTABLE, VELVETY, FEATHER-LIGHT CAKES THAT STAY FRESH

The quality of a finished cake can only be as good as the quality of the raw materials used in it. It is true economy to use the best ingredients, and make sure that your *baking powder* is safe . . . reliable!

After all, you need only two or three teaspoons of baking powder to make a cake—and that much Royal costs *only 1¢!* When Royal costs so little, doesn't it seem foolish to take chances with a cheap, doubtful brand?

With a Royal recipe using Royal Baking Powder, your cake will be light, moist and tender; the texture even and velvety; and, above all, the flavor sweet and delicate.

And Royal cakes stay fresh! The steady, uniform action of this fine Cream of Tartar baking powder promotes a fine, even texture in your cake that helps hold in its moist, springy freshness for days.

With Royal Baking Powder, high quality ingredients and the accurate, tested recipes on the following pages, it is a simple matter to achieve a perfect cake. A detailed description of each step in making is given below; and if the column "Causes of Failure" is carefully read, many common errors will be avoided or corrected.

SUCCESS SECRETS:

1. *Cream shortening*—soften in mixing bowl with a spoon—do not melt.

2. *Add sugar slowly*—about 1 tablespoon at a time.

3. *Add egg yolks or whole eggs*—they may be beaten or added unbeaten, one at a time. In white cakes this step may be omitted.

4. *Add flavoring*—it is best to add it here to avoid omitting it.

5. *Sift dry ingredients*—this means flour (already sifted once before measuring), baking powder, salt and spices, if used, sifted together.

6. *Add alternately with milk*—add about ½ cup of dry ingredients to first mixture; then some of the milk or other liquid. Repeat about 3 times until all is used, mixing in between each addition.

7. *Fold in beaten egg whites*—until entirely blended with the batter. Do this carefully, then beat about ½ minute to completely mix.

8. *Bake in greased pans in moderate oven*—grease all loaf, layer and cup cake pans with an unsalted fat. Fill pans ⅔ full of batter. Place in oven previously heated about 10 minutes to required temperature.

9. *When cake is done*—it shrinks from sides of pan; springs back when pressed lightly on top with finger; does not stick to cake tester or toothpick when inserted in center; does not "sing" when held to the ear.

10. *Remove from oven*—let stand about 5 minutes before removing from pans. Cool before frosting.

CAUSES OF FAILURE:

This Result	*Is Caused by*
Cracks and humps . .	*Too much flour*
	" *hot an oven*
A dry cake	*Too much flour*
	" *little fat*
	" *much baking powder*
A heavy, gummy cake .	*Too much sugar*
	" *little baking powder*
A moist, sticky crust .	*Too much sugar*
A mottled, crumbly, "macaroon" crust . .	*Too much sugar*
	" *slow an oven*
A coarse grained cake .	*Too little mixing*
	" *slow baking*
	" *much fat*
	" *much baking powder*
A cake falling	*Too little flour*
	" *much fat*
	" *little baking*
	" *much sugar*
An uneven color . . .	*Too little mixing*
	" *fast baking*

MASTER RECIPE FOR ROYAL BUTTER CAKE

SMALL LOAF OR 2-LAYER CAKE

⅓ cup shortening
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups cake flour
3 teaspoons Royal Baking Powder
¼ teaspoon salt
⅔ cup milk

Makes 1 small loaf or 2 nine-inch layers or 3 eight-inch layers.

LARGE LOAF OR 3-LAYER CAKE

½ cup shortening
1¼ cups sugar
3 eggs
1 teaspoon vanilla extract
2¼ cups cake flour
2½ teaspoons Royal Baking Powder
¼ teaspoon salt
⅔ cup milk

Makes 1 large loaf or 3 nine-inch layers.

Method I. Cream shortening; add sugar slowly, beating in well. Add unbeaten eggs one at a time beating well after each egg is added. Add vanilla. Sift together dry ingredients and add alternately with milk to first mixture. Bake in greased loaf pan in moderate oven at 350° F. about one hour, or in greased layer cake pans in moderate oven at 375° F. about 25 minutes.

Method II. Cream shortening; add sugar slowly, beating in well. Add well beaten egg yolks and beat until well blended. Add vanilla extract. Sift together dry ingredients and add alternately with milk to first mixture. Mix in stiffly beaten egg whites thoroughly. Bake in greased loaf pan in moderate oven at 350° F. about 1 hour, or in greased layer cake pans in moderate oven at 375° F. about 25 minutes.

High Altitude. The following changes are based on the master recipe.

From sea level to 3,000 ft. no changes are necessary.

From 3,000 ft. to 5,000 ft., use about 1 tablespoon less sugar and about ½ teaspoon less baking powder.

From 5,000 ft. to 7,000 ft. use about 2 tablespoons less sugar and about ½ teaspoon less baking powder. In rich cakes use about ¼ cup less sugar and about ½ teaspoon less baking powder. Increase baking temperature 5°.

From 8,000 ft. to 10,000 ft., use about ¼ cup less sugar, about 1 teaspoon less baking powder, and about 1 tablespoon less shortening. In rich cakes, use about ⅓ cup less sugar, about 1 teaspoon less baking powder, and about 2 tablespoons less shortening. Increase baking temperature 10° to 15°.

YELLOW CAKES

Marshmallow Nut Layer Cake

1 recipe Three-Layer Cake
1 recipe Marshmallow Frosting (page 22)

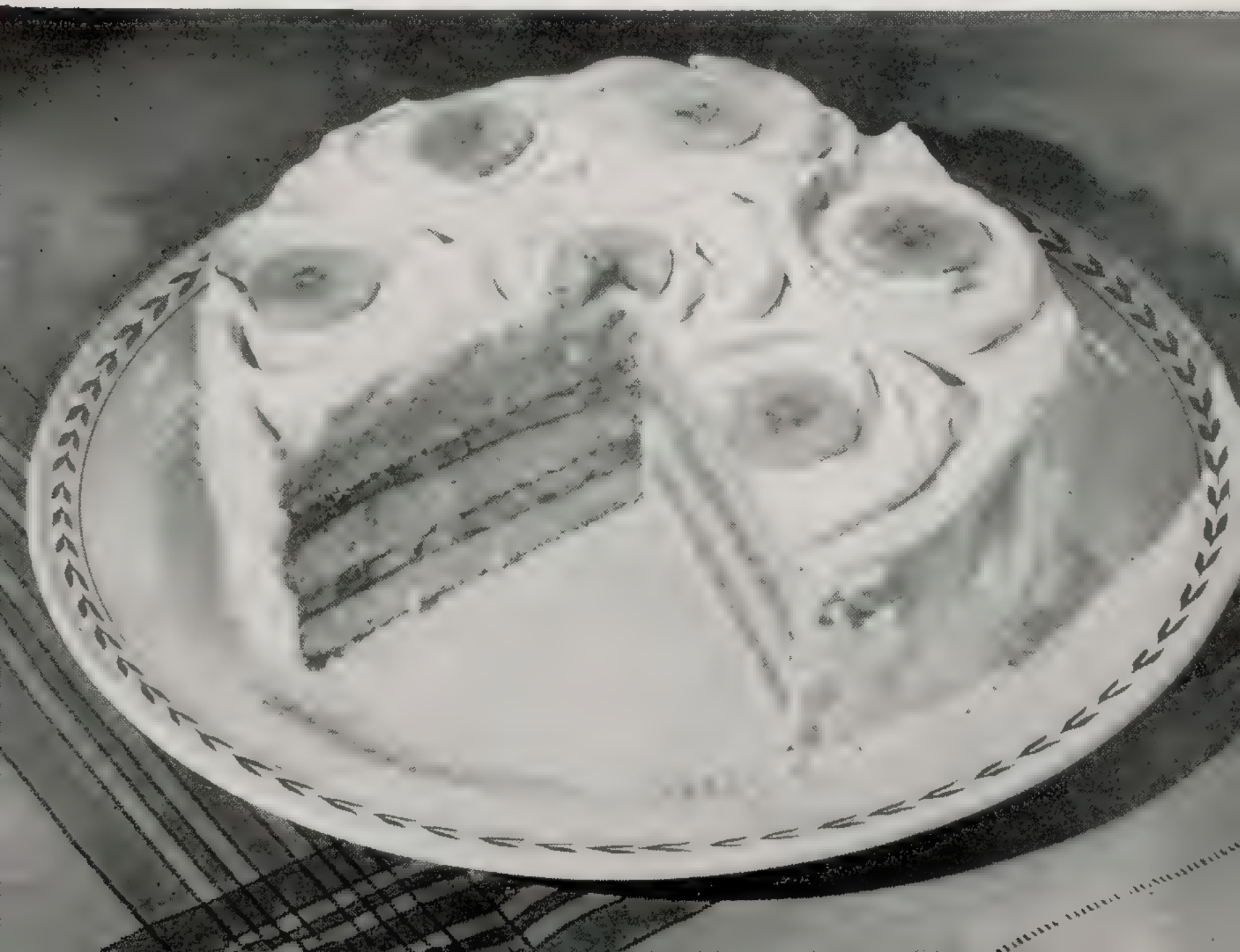
Make layer cake batter. Bake as directed; cool. Put layers together and cover top and sides with Marshmallow Frosting. While frosting is still soft, sprinkle finely chopped pecans thickly on sides of the cake. Makes 1 three-layer cake.

Marigold Cake

(Illustrated)

1 recipe Three-Layer Cake
1 recipe Banana Lemon Filling (page 22)
1 recipe Seven-Minute Frosting (page 22)
sliced bananas

Make layer cake batter. Bake as directed; cool. Spread Banana Lemon Filling between layers. Cover top and sides with frosting. Garnish with sliced bananas.



Banana Lemon Filling

3 tablespoons cornstarch
½ cup sugar
½ cup water
1 egg yolk
2 tablespoons lemon juice
grated rind ½ lemon
1 tablespoon butter
1 banana, sliced

Mix cornstarch and sugar together; add water. Cook in double boiler until thick and smooth, stirring constantly. Add beaten egg yolk and cook 2 minutes longer. Remove from fire; add lemon juice, rind and butter. Cool. Spread on cake; arrange on this a layer of thinly sliced bananas and spread thinly with more filling. Makes 1 three-layer cake.

Cocoanut Marshmallow Cake

(Illustrated)

1 recipe Two-Layer Cake (page 20)
1 recipe Marshmallow Filling and Frosting
1 cup grated cocoanut

Make layer cake batter; bake as directed; cool. Put layers together and cover top and sides with filling and frosting. Sprinkle thickly with cocoanut. Makes 1 two-layer cake.

Marshmallow Filling and Frosting

1½ cups granulated sugar
½ cup water
6 large marshmallows
whites of 2 eggs
2 teaspoons lemon juice
¼ teaspoon Royal Baking Powder

Boil sugar and water to 238° F. or until syrup spins a thread. Add marshmallows cut into small pieces; do not stir into syrup. Pour slowly into stiffly beaten whites of eggs, beating until smooth and thick enough to spread without running. Add baking powder and lemon juice. Sufficient for a large loaf or a two-layer cake.

Whipped Cream Cake

(Illustrated)

1 cup thick cream
2 eggs
1 cup sugar
1 teaspoon vanilla extract
1¾ cups cake flour
2½ teaspoons Royal Baking Powder
¼ teaspoon salt

Whip cream until thick; add egg yolks and continue to beat until foamy. Add sugar gradually; add vanilla extract; beat well. Sift together flour, baking powder and salt; add alternately with stiffly beaten egg whites to first mixture. Bake in greased loaf pan in a moderate oven at 350° F. for about 1 hour. When cold, cover with Coffee Butter Icing (page 41). Makes 1 eight-inch cake.

One Egg Cake

⅓ cup shortening
1 cup sugar
1 egg, well beaten
½ teaspoon vanilla extract
2 cups cake flour
2½ teaspoons Royal Baking Powder
¼ teaspoon salt
1 cup milk

Cream shortening well; add sugar slowly, beating in well. Add beaten egg and vanilla; beat until well blended. Add the sifted dry ingredients alternately with the milk; mix well. Pour in well greased 8-inch square pan and bake in moderate oven at 350° F. about 30-40 minutes. Makes 1 eight-inch cake.

Butterscotch Cake

½ cup shortening
1⅓ cups brown sugar
2 eggs
1 teaspoon vanilla extract
1¾ cups cake flour
2½ teaspoons Royal Baking Powder
¼ teaspoon soda
½ cup cold strong Chase & Sanborn Coffee

Cream shortening; add sugar slowly. Add unbeaten eggs one at a time, beating well after each addition. Add flavoring. Add flour, sifted with baking powder and soda, alternately with coffee. Bake in greased square baking pan in moderate oven at 350° F. about 50 minutes. When cold cover top with Sea Foam Frosting (page 43). Cut into squares to serve. Makes 1 eight-inch cake.

Frosty Fruit Layer Cake

(Illustrated)

1 recipe for Two-Layer Cake (page 20)
1 recipe for Boiled Frosting (page 42)
1 teaspoon lemon juice
1 cup mixed chopped figs, cherries and pineapple

Make layer cake mixture, baking it in 3 greased eight-inch layer cake pans. Put together as follows: Make boiled frosting as directed; add lemon juice. Add fruit to ⅓ of frosting; spread between layers. Cover top and sides with remaining plain frosting. Makes 1 three-layer cake.

Old Time Hickory Nut Cake

1 recipe for Large Loaf Cake (page 20)
1 cup chopped hickory nut meats

Make the large cake recipe, using ¼ cup shortening instead of ½ cup. Mix hickory nut meats with dry ingredients. Bake in large greased tube pan in moderate oven at 350° F. about 1¼ hours. Pecans or black walnuts may be used in place of hickory nuts. Makes 1 nine-inch cake.

Lady Goldenglow Cake

1 recipe Two-Layer Cake (page 20)
1½ squares unsweetened chocolate
3 tablespoons hot water
1 recipe Orange Chocolate Icing

Make layer cake batter as directed. Melt chocolate with hot water; cool. Add to half the batter. Place in 3 greased layer cake pans, using alternate tablespoons of dark and light batter; do not mix. Bake as directed. Put together with icing as follows:

Orange Chocolate Icing

¼ cup butter
2 cups confectioner's sugar
grated rind of ½ orange
pulp and juice of 1 medium orange
2½ squares unsweetened chocolate

Cream together butter, sugar and grated rind; add orange pulp and juice; beat well until smooth and thick. Spread on layer to be used for top of cake; sprinkle with chocolate, using ½ square, shaved into fine pieces with a knife. To remaining icing add remaining 2½ squares chocolate, melted. Beat well; spread between layers and on sides of cake. Makes 1 three-layer cake.

Green Tree Layer Cake

1 recipe Three-Layer Cake (page 20)
1 recipe Cocoa Almond Filling and Icing
½ cup chopped pistachio nuts or browned almonds

Make layer cake batter as directed. Spread thinly in 4 greased layer cake pans. Bake in moderate oven at 400° F. about 15 minutes; cool. Put layers together and spread top and sides thinly with filling and icing. Reserve small amount of icing and with pastry bag and rose tube, decorate up and down sides of cake to represent bark of a tree. Cover top with chopped nuts.

Cocoa Almond Filling and Icing

6 tablespoons butter
3 cups confectioner's sugar
8 tablespoons cocoa
½ teaspoon almond extract
⅓ cup cream

Cream butter; add sugar and cocoa slowly, beating well. Add cream slowly to make good spreading consistency. Add flavoring. Makes 1 four-layer cake.

Caramel Pecan Loaf

(Illustrated)

1 recipe for Large Loaf Cake (page 20)
1 recipe for Caramel Frosting
whole pecan nut meats

Make the loaf cake and bake as directed. When cold, cover the top and sides with Caramel Frosting. Garnish with pecan nut meats. Makes 1 large loaf.

Caramel Frosting

2 cups light brown sugar
⅔ cup thin cream
½ teaspoon vanilla extract
⅛ teaspoon salt
1 tablespoon cream, or more

Boil together first 4 ingredients to 238° F. Remove from fire and let stand without stirring until cold. Beat, adding additional cream, a teaspoon at a time, until mixture becomes light in color and a soft consistency to spread on cake.

Orange Pineapple Cake

(Illustrated—page 20)

1 recipe for Three-Layer Cake (page 20)
1 recipe Orange Pineapple Filling
1 recipe Seven-Minute Frosting (page 42)
12 orange sections
6 small pieces pineapple

Make layer cake batter; bake as directed; cool. Spread filling between layers. Cover top and sides with frosting. Decorate top with orange sections, free from all skin, and pineapple pieces.

Orange Pineapple Filling

3 tablespoons cornstarch
½ cup sugar
¾ cup cold water
½ cup orange juice
1 tablespoon lemon juice
1 egg yolk
2 tablespoons butter
2 slices canned pineapple, chopped
grated rind 1 orange

Mix together cornstarch and sugar; add water. Cook in double boiler until thick, stirring constantly; add orange and lemon juice; continue to cook until thick again; add slightly beaten egg yolk. Cook 3 minutes longer; remove from fire; add butter, pineapple and orange rind. Cool and spread between layers of cake. Makes 1 three-layer cake.

Lord Baltimore Cake

1 recipe Gold Cake
1 recipe Boiled Frosting (page 42)
¼ cup white corn syrup
½ cup rolled macaroon crumbs
½ cup chopped pecans
12 candied cherries
1 teaspoon lemon juice
2 teaspoons sherry flavor
angelica

Make cake batter. Bake in 2 greased 8-inch square layer cake pans in moderate oven at 350° F. about 30 minutes. Cool. Put together as follows:

Make boiled frosting, using corn syrup and ¾ cup water. Proceed as directed until mixture is thick enough to hold its shape. Add crumbs, nuts, cherries and flavoring to ⅔ of mixture. Spread between layers and on top only. Spread layer of remaining plain frosting over filling on top of cake; frost sides. Garnish the top with angelica and cherries. Makes 1 two-layer cake.

Gold Cake

½ cup shortening
¾ cup sugar
6 egg yolks
½ teaspoon lemon or vanilla extract
1¾ cups cake flour
2 teaspoons Royal Baking Powder
¼ teaspoon salt
½ cup milk

Cream shortening; add sugar slowly, beating in well. Add egg yolks and beat until light and creamy. Add flavoring. Sift together flour, baking powder and salt; add alternately with milk to first mixture. Bake in greased square or loaf pan in moderate oven at 350° F. for 30 minutes. Makes 1 eight-inch cake or 1 small loaf or 2 eight-inch layers.

South Sea Island Cake

1 recipe for Three-Layer Cake (page 20)
1 recipe Pineapple Banana Filling
1 recipe Seven-Minute Frosting (page 42)

Bake three-layer cake as directed; cool. Spread filling between layers. Cover top and sides with frosting.

Pineapple Banana Filling

1 large banana
⅔ cup canned crushed pineapple
2 teaspoons lemon juice
3 tablespoons cornstarch
¾ cup sugar
½ cup water
½ cup canned pineapple juice

Mash banana; add crushed pineapple and lemon juice. Mix together cornstarch and sugar; add water and pineapple juice; cook in double boiler until thick and smooth, stirring constantly. Add first mixture and cook 2 minutes longer. Remove from fire; cool and spread between layers of cake. Makes 1 three-layer cake.

Mocha Scotch Cake

1 recipe Butterscotch Cake (page 23)
2 squares unsweetened chocolate
¼ cup more strong Chase & Sanborn Coffee

Cook together chocolate, ⅓ cup of the measured brown sugar and the ¾ cup coffee until it makes a thick syrup; cool. Make Butterscotch Cake recipe as directed, using the chocolate mixture as liquid. Bake as directed or as layers. Frost if desired with Boiled Frosting (page 42). Makes 1 eight-inch cake or 2 eight-inch layers.

WHITE CAKES

White Cake

A Master Recipe

½ cup shortening
1 cup sugar
3 egg whites
1 teaspoon vanilla extract
2 cups cake flour
3 teaspoons Royal Baking Powder
¼ teaspoon salt
⅔ cup milk

Cream shortening; add sugar slowly, beating in well; add unbeaten egg whites, one at a time, beating well after each addition. Add flavoring. Sift together flour, baking powder and salt; add alternately with milk to first mixture. Pour into well greased (8-inch spring form) round loaf pan. Bake in moderate oven at 350° F. about 50 minutes. For layers, bake in well greased layer cake pans in moderate oven at 375° F. about 25 minutes. Makes 1 eight-inch round loaf or 2 nine-inch layers.

Maple Layer Cake

1 recipe for White Cake
1 square unsweetened chocolate
2 tablespoons hot water
1 recipe Maple Frosting (page 42)

Make the cake batter as directed. Melt chocolate with hot water and cool. Add to ⅓ of batter. Bake as 1 chocolate and 2 white layers in greased 9-inch layer cake pans in moderate oven at 375° F. about 25 minutes. Put layers together with frosting, using chocolate for middle layer. Cover top and sides with frosting. Makes 1 three-layer cake.

Allegretti Cake

1 recipe for White Cake
1 recipe for Sea Foam Frosting (page 43)
1 recipe for Bitter Chocolate Icing (page 42)

Prepare and bake White Cake mixture in round loaf as directed; cool. Cover top and sides with Sea Foam Frosting. After frosting has set, spread top thinly with Bitter Chocolate Icing. Makes 1 eight-inch cake.

Love Apple Cake

1 recipe White Cake
1 recipe Tomato Filling
1 recipe Seven-Minute Frosting (page 42)

Make cake batter as directed. Bake in 3 greased 8-inch layer cake pans in moderate oven at 375° F. for about 25 minutes. Cool. Spread Tomato Filling between layers. Cover top and sides with frosting and decorate with candy hearts. Makes 1 three-layer cake.

Tomato Filling

1 cup unseasoned tomato juice
grated rind of 1 lemon
⅔ cup granulated sugar
2½ tablespoons cornstarch
1 tablespoon butter
2 tablespoons lemon juice

Heat tomato juice with lemon rind. Mix cornstarch and sugar and add tomato juice, stirring all the time to prevent lumping. Cook mixture until thick and clear, stirring constantly. Add lemon juice and butter.

Lady Baltimore Cake

1 recipe for White Cake
1 recipe Nut and Fruit Filling and Frosting

Make cake batter as directed. Bake in 2 greased 9-inch layer cake pans in moderate oven at 375° F. about 25 minutes. Cool. Put the layers together and cover top and sides with the filling and frosting.

Nut and Fruit Filling and Frosting

1½ cups sugar
½ cup water
whites of 2 eggs
½ teaspoon vanilla extract
¼ teaspoon Royal Baking Powder
½ cup each chopped raisins and figs
1 cup chopped almonds or pecans

Boil sugar and water together without stirring to 238° F. or until syrup spins a thread. Pour slowly over beaten egg whites; add flavoring and continue to beat until thick and cold. Add baking powder; beat until thick enough to spread on cake without running. Add fruits and nuts. Makes 1 two-layer cake.

Berkshire Cake

(Illustrated)

1 recipe White Cake (page 27)
½ recipe Old Fashioned Chocolate Filling (page 30)
1 recipe Boiled Frosting (page 42)
½ square unsweetened chocolate

Make cake batter as directed. Bake in 2 greased 9-inch layer cake pans in moderate oven at 375° F. about 25 minutes. Cool. Put together with a thick layer of Chocolate Filling. Cover top and sides with Boiled Frosting. Shave chocolate in thin pieces over top of cake before icing hardens. Makes 1 two-layer cake.

Morning Glory Cake

1 recipe for White Cake (page 27)
1 recipe Grape Filling
1 recipe Seven-Minute Frosting (page 42)

Make cake batter as directed. Bake in well greased tube pan in moderate oven at 350° F. about 55 minutes. When cold, split in half to make 2 layers. Spread thick layer of Grape Filling between layers and on top of cake. Cover sides with Seven-Minute Frosting, having it come up to partly cover filling around top of cake. Makes 1 nine-inch cake.

Grape Filling

2 tablespoons cornstarch
½ cup sugar
½ cup water
½ cup grape juice
2 tablespoons lemon juice
2 egg yolks
1 tablespoon butter

Mix cornstarch with half the sugar; add water, grape juice and lemon juice. Bring to boil, stirring constantly. Remove from fire; add egg yolks, mixed with remaining sugar. Cook again about 2 minutes, until thick; add butter. Cool before using.

Marble Cake

1 recipe for Fig Cake (page 29)
1 teaspoon vanilla extract
2 squares unsweetened chocolate

Make cake batter, using vanilla extract instead of lemon. Add melted and cooled chocolate to half the mixture instead of the spices, molasses and figs. Put into greased tube pan as for Fig Cake. Bake as directed. Makes 1 nine-inch cake.

Princess Cake

1 recipe White Cake (page 27)
1 recipe Caramel Filling and Icing

Make cake batter. Bake in 2 greased 9-inch square layer cake pans in moderate oven at 375° F. about 20 minutes. Put together with filling and icing according to directions below.

Caramel Filling and Icing

½ cup granulated sugar
¾ cup boiling water
3 tablespoons butter
3½ cups confectioner's sugar
3 to 4 tablespoons thin cream
½ cup chopped pecan nuts
pink food coloring

Melt sugar in sauce pan slowly over low flame, stirring until light golden brown. Add boiling water very slowly, stirring continually. Boil until consistency of thick syrup; there should be ¼ cup. Cool.

Cream butter; add sugar gradually. Add cold syrup and milk slowly until consistency to spread. To ⅓ of this, add chopped nuts. Spread thickly between layers. To remaining plain icing add pink coloring to make an attractive shade. Cover top and sides of cake. Makes 1 two-layer cake.

Bride's Cake

1 cup shortening
2 cups sugar
whites of 6 eggs
½ teaspoon rose or almond extract
4 cups cake flour
4 teaspoons Royal Baking Powder
¼ teaspoon salt
1 cup milk

Cream shortening; add sugar slowly, beating well. Add 2 unbeaten egg whites, one at a time, beating well after each addition. Add flavoring. Add flour sifted with baking powder and salt alternately with milk to first mixture. Fold in remaining egg whites, beaten stiff. Bake in large greased tube pan in moderate oven at 325° F. about 1½ hours. When cold cover top and sides with Ornamental Icing (page 43) and decorate as desired.

For a richer cake spread a layer of almond paste on top of cake before frosting. Makes 1 ten-inch cake.

Fig Cake

(Illustrated)

¾ cup shortening
1½ cups sugar
4 egg whites
1 teaspoon lemon extract
3 cups cake flour
4 teaspoons Royal Baking Powder
½ teaspoon salt
1 cup milk
1 teaspoon cinnamon
1 teaspoon nutmeg
1 tablespoon molasses
1½ cups finely chopped figs, floured

Cream shortening; add the sugar slowly, beating in well. Add one unbeaten egg white; beat well; add lemon extract. Sift together flour, baking powder and salt. Add alternately with milk. Fold in remaining egg whites, stiffly beaten. To ⅔ of the mixture add cinnamon, nutmeg, molasses and figs. Put into well greased tube pan by spoonfuls, alternating light and dark mixtures. Bake in moderate oven at 350° F. about 1 hour. Makes 1 nine-inch cake.

CHOCOLATE CAKES

Chocolate Layer Cake

(Illustrated)

1 recipe for Three-Layer Cake (page 20)
1 recipe Old Fashioned Chocolate Filling and Icing

Bake three-layer cake as directed; cool. Put layers together with filling; cover top and sides with icing.

Old Fashioned Chocolate Filling and Icing

4 squares unsweetened chocolate
2 tablespoons butter
½ cup milk
3 tablespoons cornstarch
3½ cups confectioner's sugar
2 egg yolks
¼ teaspoon salt
1½ teaspoons vanilla extract
4 tablespoons cream

Melt the chocolate and butter together in top of double boiler. Mix the cornstarch with the milk. Add slowly to melted chocolate, stirring until thick and smooth. Add 1½ cups confectioner's sugar and salt to egg yolks; add to first mixture. Continue to cook while beating until smooth. Add vanilla extract. Cool. Use half of this mixture to spread thickly between layers of cake.

Use the other half for icing by adding remaining 2 cups of confectioner's sugar and the cream slowly, beating until smooth. Spread on top and sides of cake. Makes 1 three-layer cake.

Lady Betty Cake

⅔ cup shortening
1½ cups sugar
4 eggs
2⅓ cups flour
¼ teaspoon salt
3 teaspoons Royal Baking Powder
1 cup chopped walnuts
1 cup milk
3 squares unsweetened chocolate, melted

Cream shortening; add sugar slowly, beating continually. Add eggs, one at a time, beating well after each addition. Sift together flour, salt and baking powder; add nuts. Add to first mixture alternately with milk; mix well. Add melted and cooled chocolate. Bake in well greased, deep tube pan in moderate oven at 325° F. about 1¾ hours. When cold cover top and sides with Chocolate Icing. Makes 1 nine-inch cake.

For a smaller cake, use ½ the recipe and bake as above, about 50 minutes. Makes 1 seven-inch cake.

Chocolate Icing

½ tablespoon butter
3 tablespoons milk
2 squares unsweetened chocolate
2 cups confectioner's sugar
½ teaspoon vanilla extract

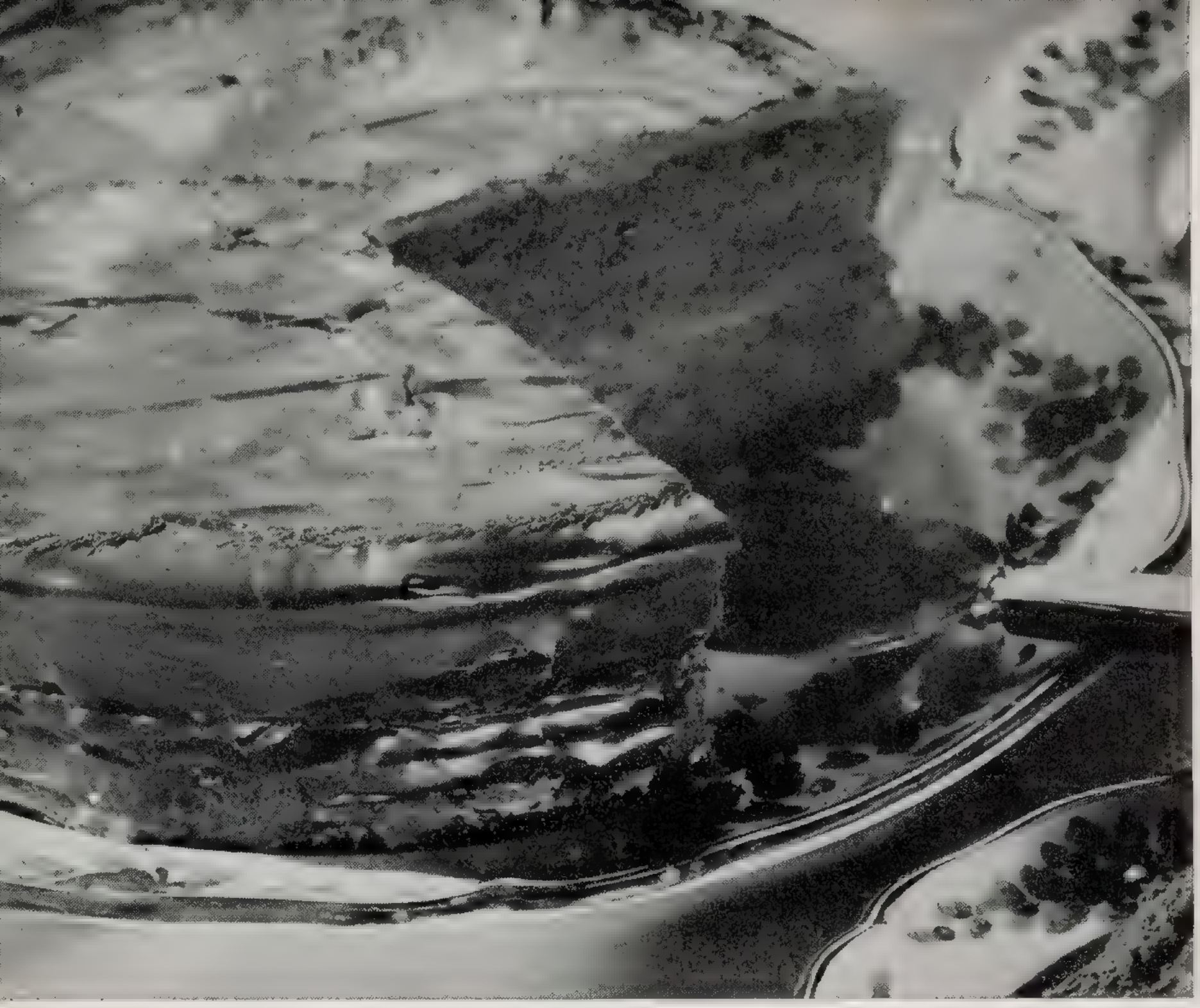
Heat butter, milk and chocolate in top of double boiler; add sugar slowly, beating continually; add flavoring; beat until creamy. If necessary add more milk to make good consistency to spread.

Devil's Food Layer Cake

(Illustrated)

1 recipe Mahogany Cake (page 33)
1 recipe Boiled Frosting (page 42)

Make cake batter and bake in three 9-inch layers as directed; cool. Put layers together and cover top and sides of cake with frosting.
Makes 1 three-layer cake.



Coffee Chocolate Cake

3 squares unsweetened chocolate
¾ cup strong hot Chase & Sanborn Coffee
½ cup white corn syrup
½ cup shortening
1 cup sugar
3 eggs
1 teaspoon vanilla extract
1¾ cups cake flour
3 teaspoons Royal Baking Powder
¼ teaspoon salt
1 recipe Marshmallow or Sea Foam Frosting (pages 22-43)

Melt chocolate with hot coffee; add corn syrup, mixing well until mixture thickens; cool. Cream shortening; add sugar slowly, beating in well. Add unbeaten eggs, one at a time, beating well after each addition. Add vanilla extract. Sift together dry ingredients; add alternately with cold chocolate mixture to first mixture. Bake in 2 greased 9-inch square cake pans in moderate oven at 350° F. about 35 minutes. Put layers together and cover top and sides of cake with frosting. Makes 1 two-layer cake.

Chocolate Loaf Cake

3 squares unsweetened chocolate
¾ cup boiling water
1 recipe for Large Loaf Cake (page 20)
⅛ teaspoon soda

Melt chocolate over hot water; add boiling water slowly and cook until thick. Let stand until cold. Make the large loaf cake with these changes; sift soda with dry ingredients. Omit milk and add chocolate mixture as liquid, alternately with dry ingredients. Bake as directed. Makes 1 large loaf.

Mahogany Cake

(Illustrated)

½ cup cocoa
½ cup milk
½ cup shortening
1½ cups sugar
3 eggs
1 teaspoon vanilla extract
2 cups cake flour
2½ teaspoons Royal Baking Powder
¼ teaspoon soda
⅔ cup milk
1 recipe Fudge Frosting (page 43)

Cook cocoa and milk together until smooth and thick; cool. Cream shortening; add sugar slowly, beating in well. Add unbeaten eggs, one at a time, beating well after each addition. Add flavoring. Sift together dry ingredients; add alternately with milk to creamed mixture. Add chocolate mixture; mix well. Bake in 2 greased 9-inch layer cake pans in moderate oven at 350° F. about 30 minutes; or bake in oblong baking pan about 30 minutes. Put layers together and cover top and sides of cake with frosting; or spread frosting thickly on top of cake in oblong pan; cut into squares to serve. Makes 1 two-layer cake.

Raisin Nougat Layer Cake

2 squares unsweetened chocolate
5 tablespoons boiling water
½ cup shortening
1½ cups sugar
4 eggs
1 teaspoon vanilla extract
1¾ cups cake flour
3 teaspoons Royal Baking Powder
¼ teaspoon salt
½ cup milk
1 recipe Raisin Nougat Filling

Melt chocolate and water together. Cream shortening; add sugar; add beaten egg yolks, chocolate and flavoring. Mix well. Sift together dry ingredients; add alternately with milk; mix well. Fold in stiffly beaten egg whites. Bake in 2 greased 9-inch layer cake pans in moderate oven at 350° F. 25 minutes. Put filling between layers and on top of cake. Makes 1 two-layer cake.

Raisin Nougat Filling

1 recipe Seven-Minute Frosting (page 42)
¼ cup cream, whipped
⅓ cup each chopped almonds and raisins

Make frosting as directed. Add other ingredients to finished frosting.

SPICE CAKES

Apple Sauce Cake

⅓ cup shortening
½ cup sugar
2 eggs
½ cup molasses
2 cups cake flour
3 teaspoons Royal Baking Powder
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves
⅛ teaspoon soda
1 cup apple sauce
½ cup raisins

Cream shortening; add sugar slowly, beating in well. Add well beaten egg and beat until well blended; add molasses. Sift together dry ingredients and add alternately with apple sauce. Add raisins. Bake in greased square baking pan in moderate oven at 350° F. about 1 hour. Makes 1 nine-inch cake.

Coffee Spice Layer Cake

1 recipe for Two-Layer Cake (page 20)
⅔ cup strong Chase & Sanborn Coffee
1 teaspoon cinnamon
¼ teaspoon each cloves and allspice
1 recipe Mocha Icing (page 42)

Make layer cake recipe using cold coffee instead of milk. Sift the spices with the dry ingredients. Bake in 2 greased 9-inch layer cake pans. Spread Mocha Icing between layers and on top and sides of cake. Makes 1 two-layer cake.

Tropic Aroma Cake

1 recipe for Two-Layer Cake (page 20)
1 teaspoon cinnamon
1 teaspoon nutmeg
1 tablespoon cocoa
1 tablespoon boiling water
1 recipe Mocha Icing (page 42)

Make layer cake mixture, adding spices with dry ingredients. Place half the batter in 2 greased 8-inch layer cake pans to make thin layers. To remaining batter, add cocoa mixed with boiling water. Place in 1 greased layer cake pan to make thick layer. Bake in moderate oven at 375° F. about 20 minutes. Put together with Mocha Icing, using chocolate layer in center. Ice top and sides. Makes 1 three-layer cake.

Spanish Cake

(Illustrated)

½ cup shortening
1 cup sugar
2 eggs
2 cups cake flour
3 teaspoons Royal Baking Powder
1 teaspoon cinnamon
½ cup milk

Cream shortening; add sugar slowly, beating in well. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder and cinnamon; add alternately with milk; mix well. Bake in greased tube pan in moderate oven at 350° F. about 1 hour. Cover with Sea Foam Frosting (page 43). Makes 1 eight-inch cake.

FRUIT CAKES

Economy Fruit Cake

1 cup brown sugar
1¼ cups coffee
1 cup seeded raisins
4 tablespoons finely cut citron
½ cup shortening
½ teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
2½ cups flour
4 teaspoons Royal Baking Powder

Place the sugar, water, raisins, citron, shortening, salt and spices in a sauce pan and boil them together for three minutes; when the mixture is cool, add the flour and the baking powder which have been sifted together; mix well. Pour into a greased square pan and bake in a moderate oven at 350° F. for about fifty-five minutes.
Makes 1 eight-inch cake.

Rich Fruit Cake

4 cups (1½ lbs.) seedless raisins
2½ cups (¾ lb.) currants
½ cup (4 oz.) candied cherries
1 slice (4 oz.) candied pineapple
2 cups (6 oz.) citron
½ cup grape juice or brandy
1 cup shortening
1½ cups brown sugar
5 eggs
½ cup each orange marmalade and grape jelly
½ square unsweetened chocolate, melted
2½ cups flour
1½ teaspoons Royal Baking Powder
¼ teaspoon each salt, nutmeg, allspice
2 teaspoons cinnamon
1½ cups (½ lb.) finely chopped almonds
2 cups (½ lb.) pecans, cut in half

Soak fruit overnight in grape juice or brandy. Cream shortening; add sugar; beat well. Add eggs, one at a time, beating in well. Add marmalade, jelly and chocolate. Sift half the flour with baking powder, salt and spices; add to first mixture. Sift rest of flour over fruit; add to batter; add nuts. Place in loaf pans lined with well greased brown paper. Cover tightly; steam slowly 6 hours. Bake in slow oven at 250° F. about 1 hour. Makes 3 loaf cakes.

Holiday Pound Cake

1 cup shortening
1 cup powdered sugar
4 eggs
2 cups flour
2 teaspoons Royal Baking Powder
1 teaspoon vanilla extract
1½ cups sliced citron
1½ cups walnut meats, coarsely chopped

Cream shortening; then add sugar slowly, beating in well. Add eggs, one at a time, beating well after each addition; add vanilla. Add sifted dry ingredients, mixing well. Add citron and nuts. Bake in one very large, or two regular size greased loaf pans in moderate oven at 325° F. for about 1 hour. Makes 1 large or 2 small cakes.

Washington Fruit Pound Cake

1 recipe for Holiday Pound Cake
½ cup preserved ginger, cubed
¾ cup candied cherries, sliced

Make the cake mixture, omitting nuts and citron, and adding ginger and cherries instead. Bake as directed. Makes 1 large loaf.

Somerset Cake

2 large cooking apples
½ cup shortening
1 cup sugar
1 teaspoon vanilla extract
2½ cups flour
3½ teaspoons Royal Baking Powder
¼ teaspoon soda
1 teaspoon cinnamon
1 teaspoon nutmeg
2 tablespoons cocoa
1 cup chopped nuts
1 cup raisins or dates

Peel and core apples, put through food chopper. Measure and use 1½ cups. Cream shortening; add sugar gradually, beating well. Add apples and flavoring. Sift together dry ingredients. Add raisins and nuts. Add to first mixture, beating well. Bake in greased tube pan in moderate oven at 350° F. for 1¼ hours. Makes 1 nine-inch cake.

White Fruit Cake

½ cup shortening
1 cup sugar
4 egg whites
2 cups flour
1 teaspoon Royal Baking Powder
¼ teaspoon salt
½ cup water
¼ lb. (1 cup) candied citron
¼ lb. (½ cup) candied cherries
¼ lb. (1 slice) candied pineapple
¼ cup black walnut meats

Cream shortening; add sugar gradually, mixing in well. Add unbeaten egg whites one at a time, beating well after each addition. Sift baking powder and salt with half the flour; add alternately with water to first mixture. Add remaining flour to chopped fruit and nuts; add to cake mixture. Bake in loaf or tube pan lined with heavy oiled paper. Bake in slow oven at 250° F.-300° F. about 2½ hours. Makes 1 loaf.

Prune Cake

(Illustrated)

¼ cup shortening
¾ cup sugar
2 eggs
½ teaspoon vanilla extract
1¼ cups cake flour
1½ teaspoons Royal Baking Powder
¼ teaspoon salt
⅛ teaspoon soda
¼ cup sour heavy cream
¼ cup milk
½ cup chopped stewed prunes
¼ cup chopped pistachio nuts

Cream shortening; add sugar; beat well. Add eggs one at a time, beating well after each addition. Add flavoring. Sift together dry ingredients. Mix cream, milk and prune pulp together and add alternately with dry ingredients. Add nuts. Bake in a greased square pan in moderate oven at 350° F. about 50 minutes. Sprinkle with powdered sugar. Makes 1 eight-inch cake.

ANGEL AND SPONGE CAKES

Angel Cake

(Illustrated)

whites of 8 eggs
½ teaspoon cream of tartar
¾ cup fine granulated sugar
¾ cup cake flour
1 teaspoon Royal Baking Powder
¼ teaspoon salt
1 teaspoon vanilla or almond extract

Whip egg whites to firm, stiff froth; beat in cream of tartar; fold sugar in lightly. Fold in flour sifted 3 times with baking powder and salt; add flavoring. Bake in ungreased tube pan in moderate oven at 350° F. about 50 minutes. Invert the cake in pan and let stand until cold. Makes 1 ten-inch cake.

Burnt Almond Angel Cake

1 recipe Angel Cake
1 recipe Cream Fondant Icing (page 42)
¾ cup shredded browned almonds

Make cake mixture and bake as directed. When cold remove from pan. Cover with frosting and sprinkle with the shredded almonds. Makes 1 ten-inch cake.

Orange Sponge Cake

4 eggs
¼ teaspoon cream of tartar
1 cup sugar
grated rind of 1 orange
⅓ cup orange juice
1¼ cups cake flour
1½ teaspoons Royal Baking Powder
¼ teaspoon salt
1 recipe Orange Cream Filling (page 42)
1 recipe Seven-Minute Frosting (page 42)

Separate eggs; beat egg whites with cream of tartar until stiff. Add egg yolks one at a time, beating well after each addition. Beat in sugar gradually with egg beater. Stir in grated rind and orange juice. Fold in flour, sifted with baking powder and salt. Bake in 3 ungreased 9-inch layer cake pans in moderate oven at 325° F. about 20 minutes. Spread orange filling between layers; cover top and sides with frosting. Makes 1 three-layer cake.

This cake may also be baked in a square or oblong pan in moderate oven at 325° F. about 40 minutes. Makes 24 pieces.

Sponge Cake

6 eggs
1 cup sugar, sifted
grated rind of ½ lemon
2 tablespoons lemon juice
1 cup cake flour
½ teaspoon Royal Baking Powder
½ teaspoon salt

Beat egg yolks with wire whip until thick; gradually add sifted sugar, beating continually. Add grated rind and lemon juice. Whip the egg whites until stiff but not dry; fold half the egg whites into first mixture. Fold in sifted dry ingredients; add the remaining egg whites and mix lightly. Bake in ungreased tube pan in moderate oven at 350° F. about 50 minutes. Remove from oven, invert cake in pan and let stand until cold. Remove from pan. Makes 1 ten-inch cake.

Coffee Sponge Cake

½ cup ground Chase & Sanborn Coffee
¾ cup cold water
3 eggs
1 teaspoon vanilla extract
¾ cup sugar
¾ cup cake flour
1 teaspoon Royal Baking Powder
¼ teaspoon salt

Mix the coffee with the water and bring it to a boil; let stand for five minutes, then strain through fine cheese-cloth. Add the egg yolks and beat until light. Add the vanilla extract. Add the sugar gradually and beat for five minutes. Sift the flour with the baking powder and salt; add gradually to the first mixture. Fold in stiffly beaten egg whites. Bake in an ungreased tube pan in a moderate oven at 325° F. for about 40 minutes. Invert the cake in the pan; let it stand until cold. Makes 1 nine-inch cake.

Sunshine Cake

1¼ cups granulated sugar
6 tablespoons cold water
6 eggs
⅛ teaspoon salt
1 teaspoon vanilla extract
1 cup cake flour
1 teaspoon Royal Baking Powder

Cook sugar and water to 238° F. or until syrup spins a thread; take from fire. Add salt to egg whites; beat stiff. Beat in hot syrup slowly; continue to beat until quite cool. Add flavoring. Beat egg yolks thick; blend with egg white mixture. Sift dry ingredients twice; add to egg mixture; blend carefully. Pour in large ungreased tube pan. Bake in moderate oven at 350° F. about 1 hour. Makes 1 nine-inch cake.

Magnolia Cake

A Birthday Cake

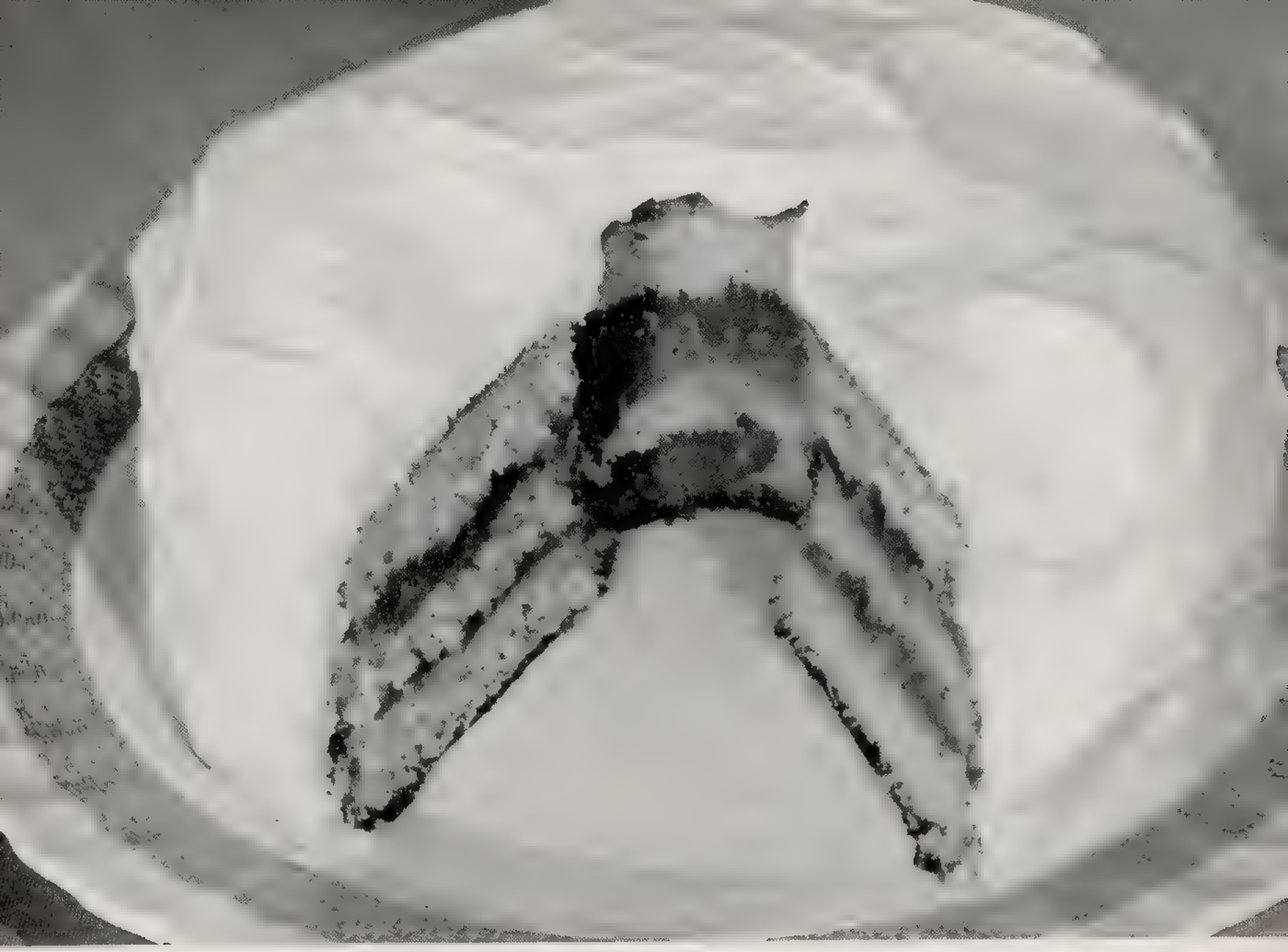
6 eggs
2 cups sugar
1 cup boiling water
1 teaspoon vanilla extract
2½ cups cake flour
3 teaspoons Royal Baking Powder

Separate the eggs; beat the yolks until thick and lemon color. Add 1 cup of the sugar gradually, beating constantly. Add the boiling water very slowly, then the vanilla extract. Sift the flour and baking powder together three times; then fold them into the first mixture. Beat the egg whites until stiff; add the remaining 1 cup of sugar gradually, beating constantly. Fold into mixture. Bake in a very large ungreased tube pan in a moderate oven at 350° F. for 1¼ hours. Invert and let cake cool in the pan. When cold, split cake into three layers and spread with Mint Cream Filling. Cover the top and sides thickly with Marshmallow Frosting (page 22). Makes 1 ten-inch cake.

Mint Cream Filling

¾ cup sugar
4 tablespoons cornstarch
¼ teaspoon salt
1 cup water
2 egg yolks
1 tablespoon butter
1 teaspoon mint extract
green food coloring

Mix the sugar (except two tablespoons), cornstarch and salt. Add water slowly and cook over boiling water until very thick, stirring constantly. Mix the egg yolks with the remaining two tablespoons of sugar, and add to mixture. Cook three minutes longer. Beat until smooth. Add butter; cool. Add mint extract and color a delicate green.



Luxor Loaf

(Illustrated)

½ cup egg yolks
½ cup lukewarm water
⅛ teaspoon baking soda
1 cup fine granulated sugar
1 teaspoon vanilla extract
1½ cups cake flour
2 teaspoons Royal Baking Powder
½ teaspoon salt
1 recipe Lemon Cream Filling (page 42)
1 recipe Marshmallow Frosting (page 22)

Place egg yolks in large mixing bowl; add water and baking soda, beat with egg beater until very foamy. Add sugar slowly, beating in well. Add flavoring. Sift together flour, baking powder and salt. Fold carefully into mixture; pour into large ungreased tube pan. Bake in moderate oven at 350° F. about 45 minutes. Invert pan and let stand until cold. Remove from pan; remove all crumbs and moist crust from surface; cut in three layers. Spread Lemon Cream Filling between layers. Cover top and sides with Marshmallow Frosting. Makes 1 ten-inch cake.

Jelly Roll

3 eggs
1½ cups sugar
6 tablespoons cold water
1½ cups flour
1½ teaspoons Royal Baking Powder
¾ teaspoon salt
currant or other red jelly

Separate egg; beat yolks very thick and light. Add sugar gradually; beating well after each addition. Add water, beating in well. Sift together dry ingredients; add alternately with stiffly beaten egg whites. Line a shallow pan (9x16 inches) with thin waxed paper. Pour in batter; spread ⅛ inch thick. Bake in moderate oven at 375° F. about 15 minutes, until lightly browned. Turn out immediately on damp cloth sprinkled with powdered sugar. Remove paper and trim off crusty edges. Spread with slightly beaten jelly; roll while still warm. Wrap in damp cloth and when cool, remove to plate and sprinkle with powdered sugar. Work quickly as cake will crack in rolling if it cools. Makes 10 slices.

Hot Water Sponge Cake

4 eggs
1 cup granulated sugar
1 teaspoon vanilla extract
1 cup boiling water or 1 cup scalded milk
2 cups cake flour
2 teaspoons Royal Baking Powder
¼ teaspoon salt

Beat eggs; add sugar. Beat well. Add vanilla extract and boiling water or milk very slowly. Continue beating with egg beater about 3 minutes. Sift flour, baking powder and salt together. Sift into first mixture and fold from bottom up. Bake in ungreased tube pan at 350° F. for about 1 hour. Invert cake in pan and let stand until cold. Makes 1 ten-inch cake.

Washington Pie

1 recipe for Jelly Roll (page 39)
1 recipe Vanilla Cream Filling

Make jelly roll mixture. Bake in round deep cake pan. When cold, split into two layers and spread with Vanilla Cream Filling. Sprinkle powdered sugar on top. Cut as for pie. Makes 1 nine-inch cake.

Vanilla Cream Filling

½ cup sugar
2 tablespoons cornstarch
⅛ teaspoon salt
2 egg yolks
1 cup scalded milk
1 tablespoon butter
1 teaspoon vanilla extract

Mix together the sugar, cornstarch, salt and egg yolks; add the scalded milk slowly; add the butter; cook in a double boiler until thick and smooth, stirring constantly. Add the vanilla extract. Cool.

Lemon Roll

1 recipe for Jelly Roll (page 39)
1 recipe Lemon Cream Filling (page 42)

Make the jelly roll; bake and roll up as directed but without the filling. Let it stand until cold; then unroll and spread with the Lemon Cream Filling. Roll up again. Slice; serve plain or with whipped cream. Makes 10 slices.

Coffee Nut Sponge Cake

2 eggs
1 cup sugar
½ cup hot, strong Chase & Sanborn Coffee
1 teaspoon vanilla extract
1½ cups cake flour
2 teaspoons Royal Baking Powder
½ cup finely chopped pecans

Beat eggs until light and thick. Add sugar gradually, beating constantly until sugar is nearly dissolved. Add hot coffee slowly, stirring well. Add vanilla extract. Sift together flour and baking powder; add nuts. Add to first mixture and mix in very lightly, just enough to blend. Pour into an ungreased tube pan. Bake in moderate oven at 325° F. about 1 hour. The nuts must be finely chopped or the batter will not hold them up. Makes 1 eight-inch cake.

Chocolate Roll

1 recipe for Jelly Roll (page 39)
½ recipe Old Fashioned Chocolate Filling (page 30)

Make jelly roll; bake and roll up as directed but without filling. Let it stand until cold; unroll and spread with Old Fashioned Chocolate Filling. Roll up again. Slice; serve with whipped cream or vanilla ice cream. Makes 10 slices.

Cocoa Cream Roll

3 eggs
3 tablespoons flour
1 teaspoon Royal Baking Powder
⅛ teaspoon salt
½ cup powdered sugar
2½ tablespoons cocoa

Beat the egg whites until stiff. Beat the egg yolks until thick, then fold them into the egg whites. Fold in the sifted dry ingredients. Spread thinly in a jelly roll pan (8 in. x 12 in.) lined with ungreased paper. Bake in a moderate oven at 350° F. for about 15 minutes. Remove from the pan to a damp cloth sprinkled with powdered sugar. Remove the paper; cut off crusty edges. Roll up as for Jelly Roll while the cake is still warm. Wrap in a damp cloth. When cake is cold, unroll and spread with sweetened whipped cream. Roll up again. Cut into slices and serve. Makes 8 slices.

FROSTINGS, ICINGS, AND FILLINGS

Frostings. Frostings are made of sugar syrup boiled to a certain temperature, poured over beaten egg whites and then stirred to desired consistency.

The use of one tablespoon of white corn syrup with each cup of sugar will produce frosting which remains creamy and smooth for several days.

Icings. Icings are sugar mixtures that are not cooked. They are made of fine confectioner's sugar blended with other ingredients to make smooth and a proper consistency to spread.

Fillings. The term "fillings" applies to both frostings and icings when they are used between layers of cake as well as on top, but the true group of fillings include the whipped cream variety and the smooth cooked custard-like ones.

Butter Cream Icing

¼ cup butter
1½ cups confectioner's sugar
cream
¼ teaspoon flavoring extract

Cream butter. Sift sugar; add gradually to butter, working in well. Add few drops of cream at a time to make good consistency to spread. Add flavoring.

Coffee Butter Icing

1 recipe Butter Cream Icing
1½-2 tablespoons strong Chase & Sanborn Coffee

Make the butter icing, using coffee instead of cream. Use vanilla extract for flavoring.

Orange Icing

1 recipe Butter Cream Icing
grated rind 1 orange
pulp and juice ½ small orange

Make the butter icing, using orange pulp and juice instead of cream. Add grated rind with sugar. Omit all flavoring extracts.

Chocolate Butter Icing

1 recipe Butter Cream Icing
1½ squares unsweetened chocolate, melted

Make the butter icing; add melted chocolate last, beating in well. Add more cream if necessary to make smooth, creamy consistency.

Seven-Minute Frosting

1 unbeaten egg white
⅞ cup granulated sugar
3 tablespoons cold water
½ teaspoon vanilla extract
¼ teaspoon Royal Baking Powder

Put first 3 ingredients in top of double boiler. Place over boiling water; beat with egg beater seven minutes or until thick. Take from fire; add flavoring. Beat until thick and nearly cold; add baking powder. Continue to beat until thick enough to spread on cake without running. Sufficient for a loaf or 2-layer cake.

Boiled Frosting

2 cups granulated sugar
1 cup water
whites of 2 eggs
1 teaspoon flavoring extract
¼ teaspoon Royal Baking Powder

Boil sugar and water without stirring to 238° F. or until syrup spins a thread; pour slowly over stiffly beaten egg whites; add flavoring and continue to beat until thick and cold. Add baking powder and beat until thick enough to spread on cake without running. Sufficient for a large loaf or 3-layer cake.

Thin Bitter Chocolate Icing

For Coating Frostings

4 squares unsweetened chocolate
⅓ cup sugar
¼ cup water

Melt chocolate in top of double boiler. Boil sugar and water together 5 minutes to make a thin syrup. Pour slowly into melted chocolate, beating continually. When slightly thick, spread thinly on top of white or other frosting already on cake.

Cream Fondant Icing

2 cups confectioner's sugar
¼ cup cream
¼ teaspoon flavoring extract

Sift sugar; add cream slowly, beating well. When thoroughly blended add flavoring. Vanilla, maple, almond or rose extract may be used. Spread thinly on cake.

Maple Frosting

2 cups maple syrup
2 egg whites
¼ teaspoon Royal Baking Powder

Boil syrup to 248° F. or to a long thread. Beat egg whites until stiff; add syrup slowly, beating continually. Continue to beat until frosting is cold and thick enough to hold its shape. Add baking powder during the last part of beating.
Sufficient for 3-layer cake.

Orange Cream Filling

¼ cup sugar
1½ tablespoons flour
¼ teaspoon salt
2 teaspoons grated orange rind
½ cup orange juice
1 egg yolk
2 teaspoons butter
1 teaspoon lemon juice

Mix together dry ingredients in top of double boiler; add orange rind and juice. Add butter and egg yolk; cook until smooth and thick. Remove from fire; add lemon juice. Cool.

Lemon Cream Filling

3 tablespoons cornstarch
¾ cup cold water
¼ cup lemon juice
1 cup sugar
2 egg yolks
2 tablespoons butter
grated rind 1 lemon

Mix cornstarch with water to make smooth paste. Cook in double boiler until thick, stirring constantly. Add lemon juice and continue cooking. When thick and smooth, add sugar which has been mixed with egg yolks. Cook 3 minutes longer. Add butter and lemon rind; beat until smooth. Cool.

Mocha Icing

3 tablespoons butter
3 cups confectioner's sugar
5 tablespoons cocoa
5 tablespoons cold strong Chase & Sanborn Coffee
1 teaspoon vanilla extract

Cream butter; add sugar and cocoa, mixing well. Add coffee slowly, beating well. Add flavoring. Beat until smooth and creamy.

Ornamental Icing

6 egg whites
4½ cups confectioner's sugar
1½ teaspoons cream of tartar
1 teaspoon flavoring extract

Put egg whites on large platter; add 1 cup sugar; beat with wire whip about 10 minutes. Add second cup of sugar and cream of tartar. Beat 10 minutes longer. Add third cup sugar and beat until smooth. Add flavoring; add remaining sugar; beat again until smooth and thick. Cover cake smoothly. Let stand few minutes to set before decorating. Beat remaining icing until it is stiff enough to retain its shape perfectly. Decorate cake as desired, using a pastry bag and tubes.

Sea Foam Frosting

½ cup light brown sugar
1 cup granulated sugar
¼ cup water
2 tablespoons strong Chase & Sanborn Coffee
¼ teaspoon cream of tartar
whites of 2 eggs
⅛ teaspoon salt
¼ teaspoon Royal Baking Powder

Boil sugar, water, coffee and cream of tartar without stirring until syrup spins a long thread at 248° F. Remove from fire; beat egg whites until stiff. Add syrup very slowly to egg whites, beating continually; add salt. Beat until thick; add baking powder and continue to beat until thick enough to spread on cake without running.

Fudge Frosting

2 cups sugar
2 tablespoons corn syrup
3 squares unsweetened chocolate
½ cup milk
½ teaspoon Royal Baking Powder
2 tablespoons butter
1 teaspoon vanilla extract

Cook sugar, corn syrup, chocolate and milk to 232° F. or until syrup forms a very soft ball when tested in cold water. Stir occasionally to prevent burning. Remove from fire, add baking powder and butter. Cool to lukewarm. Add vanilla extract and beat until creamy and right consistency to spread.

FRAGRANT, SPICY GINGERBREAD

Maryland Gingerbread

(Illustrated)

2 eggs
¾ cup brown sugar
¾ cup molasses
¾ cup melted shortening
2¼ cups flour
2½ teaspoons Royal Baking Powder
¾ teaspoon soda
2 teaspoons ginger
1½ teaspoons cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
1 cup boiling water

Add beaten eggs to sugar, molasses and melted shortening; add flour sifted with other dry ingredients; add hot water last. Bake in individual greased pans or in greased shallow pan in moderate oven at 350° F. about 40 minutes. Serve warm with butter, apple sauce or whipped cream. Makes 16 pieces.

Coffee Gingerbread

1 recipe Maryland Gingerbread
1 cup strong Chase & Sanborn Coffee

Make as for Maryland Gingerbread, using coffee instead of boiling water. Bake as directed. Makes 16 pieces.

Hot Molasses Cake

½ cup shortening
½ cup brown sugar
1 egg
½ cup molasses
2 cups flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
¼ teaspoon soda
½ teaspoon allspice
1 teaspoon cinnamon
½ cup milk

Cream shortening; add sugar slowly, beating in well. Add egg and molasses; beat well. Add flour sifted with baking powder, salt, soda and spices, alternately with milk; mix well. Bake in greased shallow pan in moderate oven at 375° F. about 35 minutes. If desired, spread thinly with chocolate icing. Serve warm. Makes 12 pieces.

DELICATE, FLAVORFUL CUP CAKES

Afternoon Tea Cakes

1 egg
¾ cup sugar
½ teaspoon vanilla extract
1½ squares unsweetened chocolate
3 tablespoons shortening, melted
1 cup cake flour
1½ teaspoons Royal Baking Powder
¼ teaspoon salt
½ cup milk

Break egg into bowl; add sugar and vanilla; add chocolate melted with shortening. Beat together. Sift flour, baking powder and salt; add alternately with milk to first mixture. Half fill paper baking cups; set each in small muffin pan; bake in moderate oven at 375° F. about 30 minutes. If preferred bake in small greased cup cake pans. Makes 24.

Orange Blossoms

1 recipe White Cake (page 27)
1 recipe Orange Icing (page 41)
candied orange peel

Make cake mixture as directed. Bake in small greased cup cake pans in moderate oven at 375° F. about 15 minutes. Cover with Orange Icing and decorate tops with a piece of candied peel. Makes 3 dozen.

Buttercups

1 recipe Gold Cake (page 26)
1 recipe Orange Icing (page 41)
1 square unsweetened chocolate, melted

Make cake mixture as directed. Bake in very small greased cup cake pans in moderate oven at 375° F. about 15 minutes. When cold, cover with icing; garnish with a dot of chocolate. Makes 6 dozen very small cakes.

Lemon Cocoanut Cream Cakes

1 recipe Three-Layer Cake (page 20)
1 recipe Lemon Cream Filling (page 42)
grated fresh cocoanut

Make cake mixture as directed. Bake in greased cup cake pans in moderate oven at 375° F. for 25 minutes. Cover tops with filling and dip in grated fresh cocoanut. Makes 24.

Rich Chocolate Cakes

(Illustrated)

⅓ cup shortening
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2½ cups cake flour
2 teaspoons Royal Baking Powder
¼ teaspoon salt
⅛ teaspoon soda
¾ cup milk
2½ squares unsweetened chocolate
1 recipe Fudge Frosting (page 43)

Cream shortening; add sugar slowly, beating in well. Add unbeaten eggs one at a time, beating well after each addition. Add flavoring. Sift together dry ingredients. Add alternately with milk to first mixture. Add melted and cooled chocolate; mix well. Bake in greased cup cake pans in a moderate oven at 375° F. about 20 minutes. Cover top and sides with frosting. Makes 18.

Maple Nut Cakes

1 recipe Butterscotch Cake (page 23)
½ cup milk
¾ cup chopped pecans
½ recipe for Maple Frosting (page 42)

Make cake mixture, using ⅓ cup instead of ½ cup shortening. Use milk in place of coffee. Add chopped nuts to batter last. Bake in greased cup cake pans in moderate oven at 375° F. about 25 minutes. Cover tops with frosting. Makes 12.

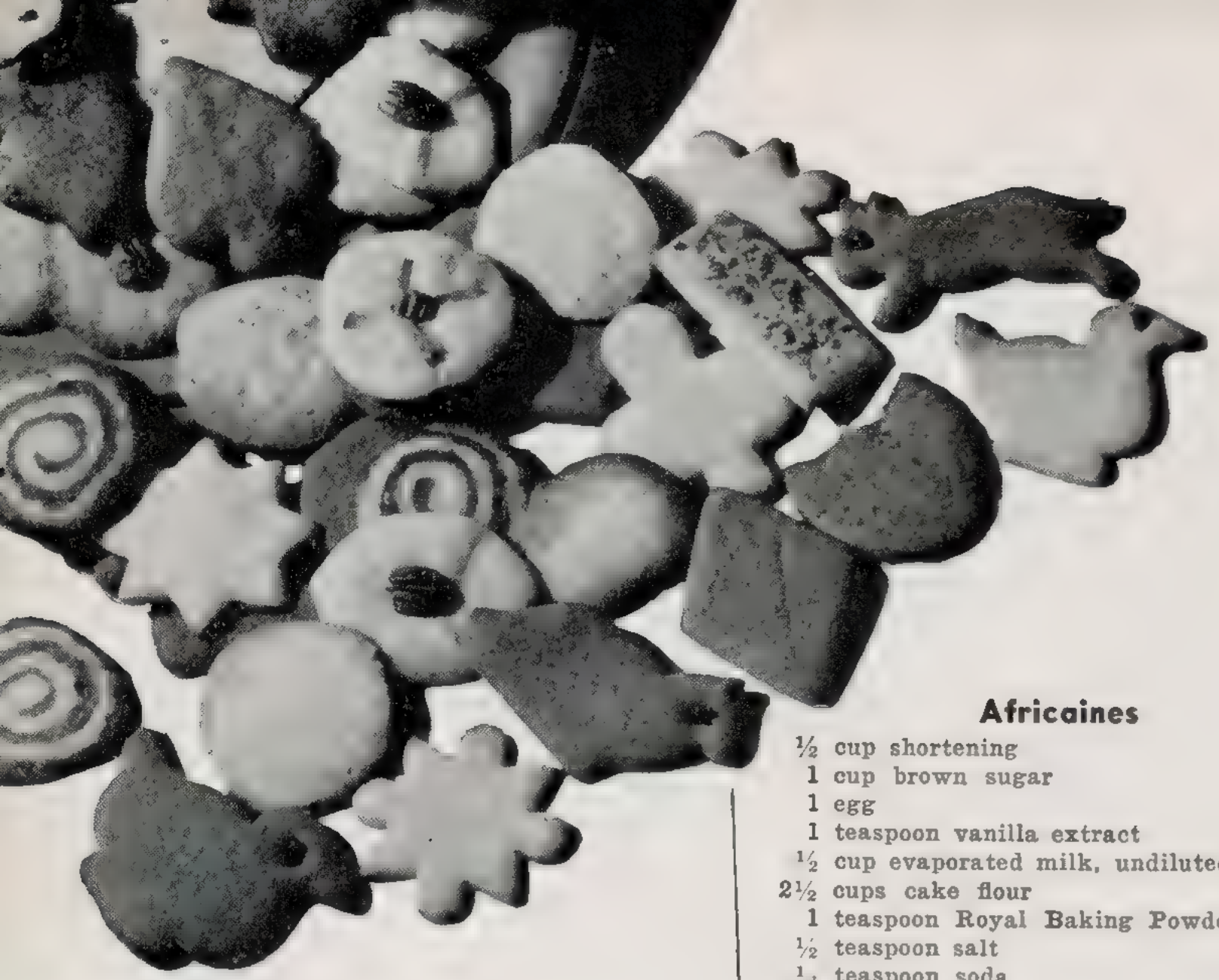
DELICIOUS, WHOLESOME COOKIES

Rolled Cookies. The dough must be stiff enough to roll out easily on a floured board. Very rich mixtures often become soft from handling and are difficult to roll out. If these doughs are first chilled in the refrigerator, they handle more easily, thus avoiding the use of much extra flour, which when worked into the dough causes a dry, floury, streaked cookie.

Sliced Cookies. Any dough for rolled cookies may be formed into rolls or packed into a pan, and chilled for several hours in the refrigerator. Before slicing, the dough should be very hard, and each cookie sliced off thinly with a sharp knife. This method is time saving, eliminates a floury board, rolling pin and cutters, and is simpler for the beginner, especially when rich, buttery mixtures are used.

Dropped Cookies. This mixture is too soft to roll out, but stiff enough to hold its shape without flattening out completely. Drop the mixture by small spoonfuls on a baking sheet. Place about 1 inch apart to allow for some spreading.

Keeping Cookie Dough. Any dough for rolled or sliced cookies may be kept in the refrigerator if well wrapped in waxed paper. A portion of it can be baked at any time; different flavorings, nuts, fruits, etc., may be added, thereby making many varieties from a single mixing.



Sugar Cookies

A Master Recipe

- 3 cups flour
- 1 teaspoon Royal Baking Powder
- ¼ teaspoon salt
- 1¼ cups sugar
- 1 cup shortening
- 3 eggs
- 1 teaspoon vanilla extract

Sift dry ingredients together. Add shortening, mixing in with a fork. Add unbeaten eggs and flavoring. Mix well. Roll out very thin on floured board and cut with floured cookie cutters. Decorate tops if desired. Bake on greased baking sheet in moderate oven at 375° F. for 8 minutes. Makes 6 dozen.

Orange Flowers

- 1 recipe Sugar Cookies
- grated rind of 1 orange

Make cookie dough, omitting vanilla extract. Add grated orange rind. Roll out thinly; cut with diamond shaped cutter. Bring 2 longest points to center, overlapping slightly. Place small piece of candied orange peel or other fruit in center. Bake as directed. Makes 6 dozen.

Africaines

- ½ cup shortening
- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- ½ cup evaporated milk, undiluted
- 2½ cups cake flour
- 1 teaspoon Royal Baking Powder
- ½ teaspoon salt
- ¼ teaspoon soda
- 3 squares unsweetened chocolate, melted

Cream shortening; add sugar slowly, beating in well. Add unbeaten egg and flavoring; beat well. Add sifted dry ingredients alternately with milk to make rather stiff dough. Add melted and cooled chocolate. Force through pastry bag, using a large rose tube, onto greased baking sheet to make small flower shapes. Bake in moderate oven at 375° F. about 10 minutes. Makes 6 dozen.

Butterscotch Sour Cream Cookies

- 1 cup butter
- 2 cups brown sugar
- 1 egg
- 1 cup sour heavy cream
- 4 cups fine whole wheat flour
- 2 teaspoons Royal Baking Powder
- ½ teaspoon salt
- ¼ teaspoon soda
- pecan halves

Cream butter; add sugar slowly, mixing in well. Add unbeaten egg; mix well. Add sour cream. Add flour sifted with baking powder, salt and soda. Drop by small spoonfuls on greased baking pans; place a pecan on top. Bake in moderate oven at 400° F. about 15 minutes. Makes 4 dozen 3-inch cookies.

Chocolate Pinwheels

½ cup shortening
½ cup sugar
1 egg yolk
½ teaspoon vanilla extract
3 tablespoons milk
1½ cups flour
1½ teaspoons Royal Baking Powder
⅛ teaspoon salt
1 square chocolate, melted

Cream shortening; add sugar slowly. Add egg yolk and vanilla extract; beat well. Add milk; add sifted dry ingredients. Divide dough in half. Add melted chocolate to one half. Roll white dough into thin rectangular sheet, then roll chocolate dough into a sheet the same size. Place white dough over chocolate and gently press together. Roll as for jelly roll into a tight roll. Chill for several hours to become very firm. Cut into ¼ inch slices; lay cut side down, on a greased baking sheet. Bake in moderate oven at 375° F. about 10 minutes. Makes 4 dozen.

Creole Pinwheels

1 recipe Chocolate Pinwheels
1 tablespoon molasses
½ teaspoon cinnamon
½ teaspoon nutmeg

Make the foundation dough for Chocolate Pinwheels. Divide in half. Omit chocolate, but instead add molasses and spices to one half. Roll out light and spiced mixtures and continue as for chocolate pinwheels. Bake as directed. Makes 4 dozen.

Scotch Shortbreads

⅔ cup shortening
½ cup confectioner's sugar
2 egg yolks
2 cups flour
½ teaspoon Royal Baking Powder

Cream butter. Add sugar gradually; mix well. Add egg yolks. Add sifted dry ingredients. Roll out ¼ inch thick; cut into shape desired. Prick with fork; place on baking sheet; bake in moderate oven at 350° F. about 20 minutes. Makes 3 dozen.

Cream Cookies

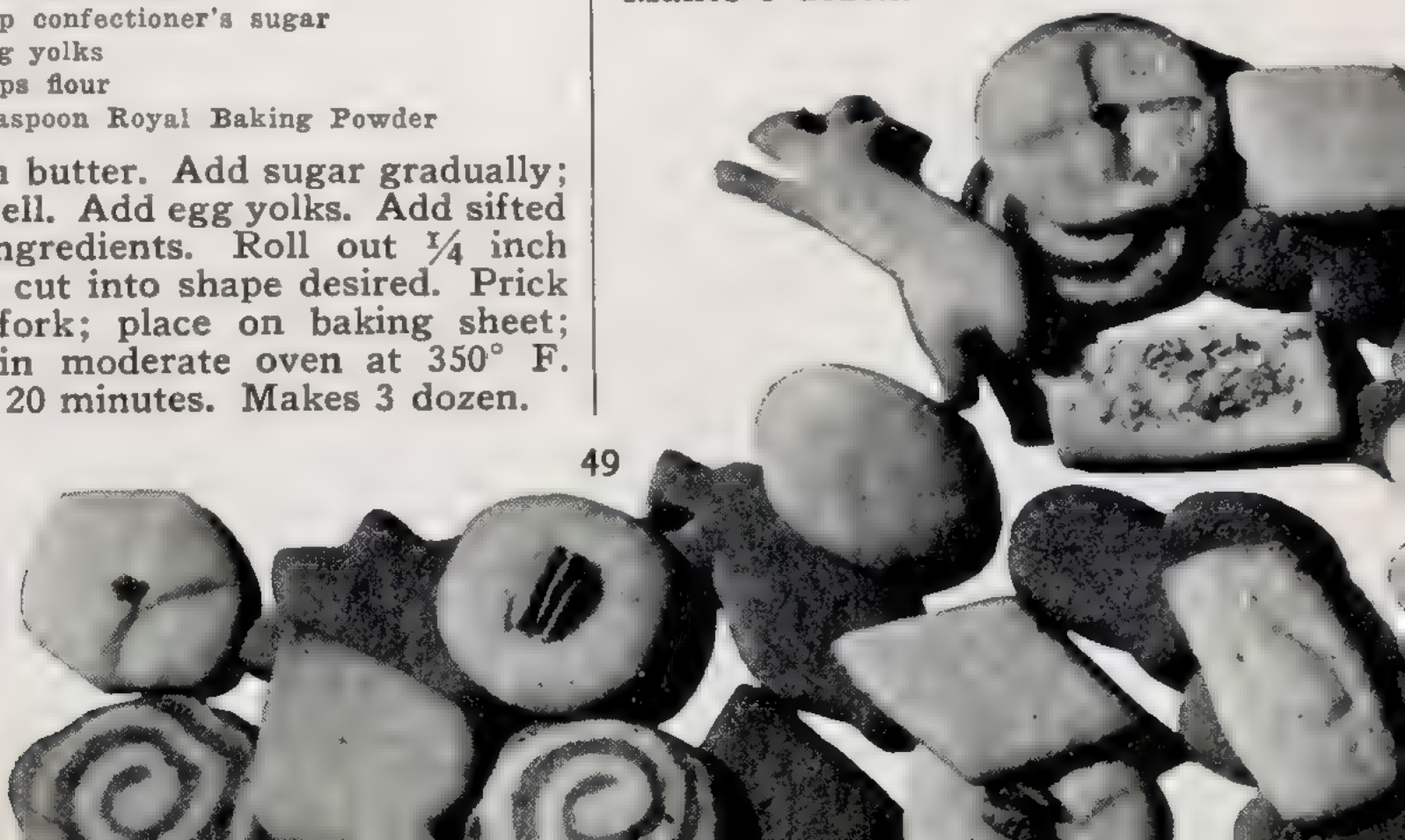
⅓ cup shortening
⅔ cup sugar
1 egg, well beaten
⅓ cup thick sour cream
1⅔ cups flour
1 teaspoon Royal Baking Powder
⅛ teaspoon soda
¼ teaspoon salt
½ cup chopped nuts
½ teaspoon cinnamon
1 tablespoon sugar

Cream shortening well; add sugar slowly, beating in well. Add beaten egg; mix well. Add sour cream; add flour sifted with baking powder and salt; mix well. Add nuts. Drop by small spoonfuls on a greased baking sheet; flatten each cookie somewhat with bottom of a glass dipped in granulated sugar. Sprinkle tops with cinnamon and sugar mixed together. Bake in moderate oven at 400° F. about 10 minutes. Makes 3 dozen cookies.

Oatmeal Macaroons

1 tablespoon melted shortening
1 cup sugar
2 eggs
2½ cups rolled oats
2 teaspoons Royal Baking Powder
¾ teaspoon salt
1 teaspoon vanilla extract

Mix sugar with shortening; add eggs, one at a time, beating in well; add rolled oats, baking powder, salt and vanilla extract; mix well. Drop on greased tins, about ½ teaspoon to each macaroon, allowing enough space for spreading. Bake in moderate oven at 375° F. about 10 minutes. Makes 3 dozen.



Coffee and Molasses Wafers

¾ cup shortening
¼ cup sugar
¼ cup molasses
¼ cup strong Chase & Sanborn Coffee
½ teaspoon Royal Baking Powder
¼ teaspoon soda
¼ teaspoon ginger
¼ teaspoon cloves
2 cups flour

Cream shortening; add sugar gradually, beating in well. Mix together molasses and coffee and add to first mixture. Sift together all dry ingredients and add. Use more flour if necessary to make dough right consistency to roll. Roll out thin on floured board and cut with small cookie cutter. Bake on greased pans in moderate oven at 375° F. about 10 minutes. Makes 3 dozen.

Chocolate Jumbos

½ cup shortening
1 cup brown sugar
1 egg
2 squares unsweetened chocolate, melted
½ teaspoon vanilla extract
1¾ cups flour
2½ teaspoons Royal Baking Powder
¼ teaspoon salt
½ cup milk
½ cup chopped nuts, preferably pecans

Cream shortening; add brown sugar gradually, beating in well. Add unbeaten egg; beat well. Add melted and cooled chocolate; add vanilla extract. Sift together flour, baking powder and salt. Add to first mixture alternately with milk; mix well. Add nuts. Drop by small spoonfuls on greased baking sheet and decorate tops with halved pecans. Bake in moderate oven at 400° F. about 20 minutes. Makes 3 dozen.

Ice Box Sliced Cookies

Use recipe for Sugar Cookies (page 48). Form dough into rolls about 8 inches long and 2 inches in diameter. Wrap in wax paper and place in refrigerator for several hours or until hard. Cut into thin slices with sharp knife and place on greased baking sheet. Bake as directed. Makes 6 dozen.

Peanut Cookies

½ cup shortening
1 cup sugar
2 eggs
2 cups flour
3 teaspoons Royal Baking Powder
½ teaspoon salt
2 tablespoons milk
1 cup chopped peanuts

Cream butter; add sugar gradually mixing in well. Add unbeaten eggs, one at a time, beating well after each addition. Sift together flour, baking powder and salt; mix in peanuts. Add alternately with milk to first mixture to make soft dough. Roll out on floured board; cut with cookie cutter. Bake in moderate oven at 375° F. about 15 minutes. This mixture may also be used for sliced refrigerator cookies. Makes 4 dozen.

Peanut Butter Cookies

1 recipe Peanut Cookies
¼ cup shortening
½ cup peanut butter

Make peanut cookie dough, reducing shortening to ¼ cup and adding peanut butter. Cream shortening and peanut butter together. Omit chopped peanuts. Bake as directed. Makes 4 dozen.

Rochester Ginger Snaps

1 cup molasses
1 cup sugar
½ cup shortening
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon soda
1 egg, beaten
3 cups flour
1 teaspoon Royal Baking Powder

Boil together molasses, sugar, shortening, spices and soda for five minutes, or to 232° F. Cool and add the egg, beaten, and flour sifted with baking powder. Chill mixture in refrigerator for several hours. Roll out very thin on floured board; cut in strips 1 inch wide and 4 inches long. Place on greased baking pans or cookie sheet and bake in moderate oven at 400° F. for 6 minutes. Makes 8 dozen.

Lemon Snaps

1 recipe Sugar Cookies (page 48)
grated rind of 2 lemons

Make sugar cookie dough, omitting vanilla extract. Add grated lemon rind. Roll out thinly; cut with small round cutter. Bake as directed. Makes 6 dozen.

Black Walnut Circles

1 recipe Sugar Cookies (page 48)
½-¾ cup chopped black walnut meats

Make sugar cookie dough, adding nuts to dry ingredients. Roll out thinly; cut with doughnut cutter. Bake as directed. Makes 5 dozen.

Brownies

2 [illegible]
1 cup sugar
2½ squares unsweetened chocolate
⅓ cup shortening
½ cup flour
½ teaspoon Royal Baking Powder
⅛ teaspoon salt
½ teaspoon vanilla extract
1 cup nut meats, coarsely chopped

Beat eggs until thick and frothy; beat in sugar. Melt chocolate and shortening together over hot water. Add to first mixture. Add flour sifted with baking powder and salt. Add vanilla extract and nuts. Spread thinly in greased baking pan; bake in moderate oven at 325° F. for 30 minutes. Cut into 2-inch squares. Makes 2 dozen.

Christmas Nuggets

3 cups flour
2 teaspoons Royal Baking Powder
½ teaspoon cinnamon
¼ teaspoon salt
1¼ cups brown sugar
½ cup shortening
3 eggs
1 teaspoon vanilla extract
½ cup currants
½ cup mixed chopped fruit; candied cherries, citron and lemon peel
1 cup chopped pecans
1 tablespoon milk

Sift together first four ingredients; add sugar; add shortening and mix in with fork. Add unbeaten eggs and flavoring; mix well. Add fruits, nuts and milk. Drop by spoonfuls on greased baking sheet. Bake in moderate oven at 375° F. about 10 to 12 minutes. Makes 5 dozen.

Soft Molasses Cookies

½ cup lard or other shortening, melted
1 cup molasses
2 tablespoons warm water
1 egg, beaten
3 cups flour
2 teaspoons Royal Baking Powder
¼ teaspoon salt
¼ teaspoon soda
½ teaspoon ground ginger
1½ teaspoons cinnamon

Mix together shortening, molasses and warm water; add beaten egg. Sift together dry ingredients and add to first mixture; mix thoroughly and let stand about 10 minutes. Roll out on floured board to ⅓ inch thick; cut with round cookie cutter. Bake in moderate oven at 400° F. about 15 minutes. Makes 4 dozen.

Date Dainties

2 cups chopped dates
1 cup nut meats, chopped
1 teaspoon vanilla
¾ cup sugar
3 eggs, beaten
1 cup flour
[illegible] teaspoons Royal Baking Powder
⅛ teaspoon salt

Put dates, nuts, vanilla, sugar and beaten eggs in bowl and mix thoroughly. Sift together dry ingredients; add to first mixture; stir until well mixed. Bake in shallow greased pan in moderate oven at 325° F. for about 50 minutes. Cut in squares and sprinkle with powdered sugar. Makes 25—1½ inch squares.

Hermits

6 tablespoons shortening
½ cup sugar
1 egg
½ cup molasses
1¾ cups flour
2 teaspoons Royal Baking Powder
¼ teaspoon soda
⅓ teaspoon salt
¾ teaspoon cinnamon
¼ cup milk
1 cup seeded raisins

Cream shortening; add sugar, egg and molasses; mix well. Sift dry ingredients; add alternately with milk. Add raisins; mix well. Drop from spoon on greased baking sheet; bake in moderate oven at 350° F. about 10 minutes. Makes 3 dozen.

LUSCIOUS SHORTCAKE, TENDER AND LIGHT

Individual Strawberry Shortcakes
(Illustrated)

1 recipe Rich Tea Biscuits (page 5)
1 quart strawberries
whipped cream

Make rich biscuit dough as directed. Roll out ½ inch thick. Cut with large biscuit cutter. Place on greased baking pan. Bake in hot oven at 475° F. about 12 minutes. Split while hot, butter and spread crushed and sweetened berries between layers. Put on tops, cover with strawberries and whipped cream. Garnish with whole berries. Makes 8.

Cranberry and Banana Shortcakes

1 recipe Rich Tea Biscuits (page 5)
1 recipe Cranberry and Banana Filling

Make rich biscuit dough as directed. Roll out ½ inch thick; cut with biscuit cutter. Bake in hot oven at 475° F. about 12 minutes. Split and butter while warm. Put together with filling. Sprinkle with powdered sugar. Makes 10-12.

Cranberry and Banana Filling

1 cup sugar
½ cup water
2 cups cranberries
3 to 4 bananas

Boil sugar and water together for 5 minutes. Add cranberries; boil without stirring until skins pop open. Remove from fire and cool. Add sliced bananas and more sugar if necessary.

Old Fashioned Strawberry Shortcake

1 master recipe Biscuits (page 4)
2 tablespoons sugar
1 quart strawberries, crushed and sweetened

Make biscuit dough as directed, adding sugar to dry ingredients. Divide in half. Shape into 2 rounds to fit a layer cake pan. Place one round in pan. Spread with soft butter. Place other round on top. Bake in moderate oven at 400° F. about 25 minutes. Split while hot and butter. Spread crushed berries between and on top of layers. Serve with or without cream. Serves 8.

Rhubarb Shortcake

1 recipe Rich Tea Biscuits (page 5)
2 tablespoons sugar
3 cups baked rhubarb, sweetened
¼ lb. maple sugar, shaved

Make rich biscuit dough as directed, adding sugar to dry ingredients. Bake as one large shortcake. Split and butter while hot. Put together and cover top with rhubarb; sprinkle with maple sugar. Serves 8.

Lemon Shortcakes

1 recipe Rich Tea Biscuits (page 5)
3 lemons
3 cups water
2 cups sugar
3 tablespoons cornstarch
2 egg yolks

Make rich biscuit dough as directed; bake as for biscuits. Make lemon sauce as follows: Slice lemons very thinly; add water. Cook until tender, about 15 minutes. Mix together sugar, cornstarch and egg yolks. Add to lemon mixture. Cook, stirring constantly until clear looking; cool slightly. Use between split and buttered shortcakes and on top. Serve warm. Serves 12.

Orange Shortcake

(Illustrated)

1 recipe Rich Tea Biscuits (page 5)
4 large seedless oranges
powdered sugar

Make rich biscuit dough. Divide in half. Shape into 2 large rounds to fit in layer cake pan. Place one round in pan; spread with soft butter. Place other round on top; spread with soft butter. Bake in moderate oven at 400° F. about 25 minutes. Split; arrange whole sections of orange pulp, free from all skin, between layers and on top of cake. Sprinkle generously with powdered sugar. Makes 8.

TEMPTING PUDDINGS AND DELICIOUS SAUCES

Christmas Fruit Pudding

(Illustrated)

2½ cups flour
¼ teaspoon soda
3 teaspoons Royal Baking Powder
½ teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
¾ cup beef suet, finely chopped, or
½ cup butter, melted
1 cup molasses
1 cup seeded raisins, floured
1 cup milk
½ cup currants, floured
½ cup citron, sliced

Sift dry ingredients twice. Add the other ingredients in the order given. Pour into buttered moulds; steam 2 hours. Serve with Hard Sauce (page 57) or other pudding sauce. Makes 4 small puddings.

Steamed Chocolate Pudding

¼ cup shortening
¾ cup sugar
1 egg
½ teaspoon vanilla extract
2½ squares unsweetened chocolate, melted
2 cups cake flour
4½ teaspoons Royal Baking Powder
¼ teaspoon salt
1 cup milk

Cream shortening; add sugar slowly. Add egg and flavoring; beat well. Add melted chocolate. Sift together dry ingredients; add alternately with milk to first mixture. Pour into a large or several small well-greased moulds; cover tightly; steam 2 hours. Serve with whipped cream or Ice Cream Sauce (page 57). Makes 1 large or 12 small puddings.

Christmas Plum Pudding

3 eggs
1 cup brown sugar
½ cup molasses
1½ cups grated bread crumbs
1½ cups finely chopped beef suet
2 cups flour
1 teaspoon Royal Baking Powder
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon each cloves and nutmeg
¾ cup grape juice
½ cup orange marmalade
1½ cups each raisins and currants
½ cup sliced citron

Beat eggs; add sugar, molasses, bread crumbs and suet. Sift dry ingredients together. Add alternately with grape juice. Add marmalade and fruit which has been floured. Place in well-greased mould; cover tightly and steam for three hours. Serve with Hard Sauce (page 57). Makes 1 very large pudding.

Apple Cobbler

½ recipe Rich Tea Biscuits (page 5)
4 cups sliced or chopped apples
½ cup sugar
⅓ teaspoon cinnamon
¼ teaspoon nutmeg
1½ tablespoons water
1½ tablespoons butter

Make the rich biscuit dough as directed, using egg yolk only and ⅓ cup milk. Pat out ½ inch thick to make an 8-inch square. Grease a deep baking pan; put the apples in it; sprinkle with sugar and spices. Add water; dot with butter. Place the square of dough on top. Bake in moderate oven at 400° F. until crust is done and the apples are tender, about 30 minutes. Cut into squares; serve warm with a pudding sauce. Serves 9.

Fruit Dumplings

(Illustrated)

2 cups cake flour
1 teaspoon Royal Baking Powder
½ teaspoon salt
6 tablespoons shortening
1 egg yolk
⅓ cup milk
2 cups chopped or sliced fruit

Sift dry ingredients; add shortening; mix in lightly with a fork. Add egg yolk to milk; add to dry mixture to make soft dough. Roll half the dough ¼ inch thick; cut into quarters. Fit each into muffin pan; fill with fruit; sweeten to taste. Pinch edges together on top. Repeat with remaining dough. Bake in hot oven at 425° F. 15 minutes; reduce heat to 375° F. and bake 15 minutes longer. Apples, peaches, rhubarb, strawberries, etc., may be used. Makes 8.

Empress Pudding

⅓ cup shortening
¾ cup sugar
2 egg whites
1½ cups cake flour
2 teaspoons Royal Baking Powder
¼ teaspoon salt
½ teaspoon vanilla extract
½ cup milk
½ teaspoon each cinnamon and nutmeg
½ tablespoon molasses

Cream shortening; add sugar slowly, mixing in well. Add unbeaten egg whites one at a time, beating well after each addition. Sift together flour, baking powder and salt; add alternately with milk to first mixture. Add vanilla. To ⅔ this mixture add cinnamon, nutmeg and molasses. Put into greased pudding mould, a spoonful of light mixture then a spoonful of dark mixture alternately as for marble cake. Cover tightly and steam for 2 hours. Serve with Fig and Sherry Sauce (page 57). Makes 1 large pudding.

Fruit Batter Pudding

1 recipe One Egg Cake (page 23)
2 cups fresh berries
½ cup sugar

Make batter as directed. Mix berries with sugar and put in well greased square loaf pan; pour in batter. Bake in moderate oven at 350° F. about 45 minutes. Serve with whipped cream. Serves 8.

Cottage Pudding

1 recipe One Egg Cake (page 23)

Prepare cake batter as directed and bake in well-greased baking pan or small ring mould in moderate oven at 350° F. about 30-40 minutes. Serve warm with Lemon, Chocolate or other sauce. Serves 8.

Banana Cottage Pudding

1 recipe One Egg Cake (page 23)
2 or 3 bananas
lemon juice

Make cake batter as directed. Arrange sliced bananas close together on top of batter; sprinkle with lemon juice. Bake in moderate oven at 350° F. about 30 to 40 minutes. Serve warm with Lemon or Butterscotch sauce. Serves 8.

Blueberry Roly Poly

1 recipe Rich Tea Biscuits (page 5)
1 cup blueberries
¼ cup sugar

Make rich biscuit dough as directed. Roll out on floured board into an oblong piece about ½ inch thick. Sprinkle with berries mixed with sugar. Roll up to make a long roll. Bake in greased shallow pan in moderate oven at 375° F. about 45 minutes. Slice and serve warm with pudding sauce or vanilla ice cream. Blackberries, raspberries, strawberries and other fruits may be used. Makes 1 roll.

Dutch Apple Cake

1 recipe Rich Tea Biscuits (page 5)
4 cooking apples
butter
½ cup sugar
2 teaspoons cinnamon

Make rich biscuit dough, adding more milk to make a drop biscuit dough. Spread ½ inch thick in greased baking pan or pie plate. Wash, pare and core apples. Cut into eighths. Press into top of dough very close together; dot with butter. Mix sugar and cinnamon together; sprinkle over apples. Bake in moderate oven at 350° F. about 30 minutes or until apples are done. Serve warm with butter or as dessert with lemon sauce. Makes 1 large cake.

Orange Marmalade Pudding

1½ cups flour
2 tablespoons sugar
3 teaspoons Royal Baking Powder
½ teaspoon salt
6 tablespoons water
1 egg
⅓ cup melted shortening
½ cup orange marmalade

Sift together dry ingredients; add water, well beaten egg and melted butter. Mix well; fold in orange marmalade. Put 1 teaspoon orange marmalade in bottom of small well-greased moulds. Half fill with mixture; cover tightly and steam for 30 minutes. Makes 10.

Steamed Fig Pudding

¼ cup shortening
1 cup sugar
1 egg
½ teaspoon vanilla extract
2 cups flour
4 teaspoons Royal Baking Powder
⅛ teaspoon salt
1 cup milk
1½ cups chopped figs

Cream shortening; add sugar slowly, beating in well. Add egg and vanilla extract; mix well. Add sifted dry ingredients alternately with milk. Add figs. Pour into greased pudding mould; cover tightly and steam for 2 hours. Serve with any pudding sauce desired. Makes 1 large pudding.

Steamed Graham Pudding

1½ cups flour
1 cup graham flour
½ teaspoon salt
½ teaspoon soda
1 teaspoon Royal Baking Powder
1 teaspoon cinnamon
¼ teaspoon cloves
½ cup pecans, broken
½ cup dates, cut in pieces
1 cup molasses
½ cup buttermilk
1 egg
4 tablespoons melted butter

Sift dry ingredients together, turn bran back into bowl; add nuts and dates, stirring well; add remaining ingredients. Pour into greased pudding mould; cover and steam 2 hours. Serve with Hard Sauce (page 57). Makes 1 large pudding.

PUDDING SAUCES

Hard Sauce

⅓ cup butter
1 cup powdered or confectioner's sugar
½ teaspoon flavoring extract, or
4 teaspoons rum or brandy

Cream butter until very light; add sugar very slowly, beating until light and creamy. Add flavoring extract, rum or brandy and beat again. Grate nutmeg or orange peel on top. Makes 1 cup.

Wine Sauce

½ cup sugar
2 tablespoons flour
⅔ cup cold water
2 tablespoons butter
4 tablespoons Port wine
few grains of cinnamon

Mix together sugar and flour; add water. Stir until smooth; add butter. Boil for 5 minutes, stirring constantly until thick. Take from fire; add wine and cinnamon. Serve warm. Makes 1 cup.

Ice Cream Sauce

1 egg
few grains salt
3 tablespoons sugar
½ cup heavy cream
1 teaspoon vanilla extract or
2 teaspoons rum

Beat egg white with salt until stiff; add sugar gradually and continue beating. Add egg yolk, beating in well. Beat cream until stiff; add egg mixture. Add vanilla extract or rum. Mocha, maple, or almond flavoring may be used. Makes 1½ cups.

Fig and Sherry Sauce

2 tablespoons sugar
2 tablespoons cornstarch
¾ cup water
2 tablespoons orange juice
3 tablespoons sherry or
¼ cup orange juice
¾ cup chopped figs

Mix together sugar and cornstarch; add water and boil 5 minutes; add orange juice, figs and sherry. Serve warm. Makes 1½ cups.

Creamy Chocolate Sauce

½ cup sugar
1 teaspoon cornstarch
½ cup water
⅓ cup white corn syrup
1 square unsweetened chocolate
1 tablespoon butter

Mix sugar and cornstarch together; add water slowly; add corn syrup and chocolate. Cook about 15 minutes, until slightly thickened. Add butter; cool. Makes 1 cup.

Butterscotch Sauce

1 cup brown sugar
⅓ cup thin cream
2 tablespoons butter

Bring to a boil and boil three minutes. Serve warm. Makes 1 cup.

Lemon Sauce

½ cup sugar
2 tablespoons flour
¾ cup cold water
2 tablespoons butter
grated rind and juice of 1 lemon
1 egg yolk

Mix together sugar and flour; add water and stir until smooth; add butter and lemon rind; boil 5 minutes, stirring constantly until thick. Add lemon juice and slightly beaten egg yolk. Cook two minutes longer. Use warm or cold. Makes 1 cup.

Brandy Sauce

½ cup sugar
2 tablespoons flour
¾ cup cold water
2 teaspoons butter
3 tablespoons brandy
few grains cinnamon

Mix together sugar and flour; add water and stir until smooth. Add butter; boil 5 minutes, stirring constantly until thick. Take from fire; add brandy and cinnamon. Serve warm. Makes ¾ cup.

FLAKY, CRISP-CRUSTED PIES AND PASTRIES

THE MASTER RECIPE

2 cups flour
½ teaspoon Royal Baking Powder
½ teaspoon salt
⅔ cup shortening
5-6 tablespoons ice water

Sift together dry ingredients; add shortening, mixing in with a fork or finger tips, until crumbly in appearance. Add water, a spoonful at a time, mixing until dry mixture is moistened just enough to hold it together. Work lightly with hands until smooth.

For Filled and Covered Pies. Divide dough in half, roll out on floured board to ⅛ inch thick. Fit into pie pan; trim edges even with pan. Roll out remaining dough for top crust, fold in half and make a few slits in it near center of fold. Put filling in lower crust; moisten edges of crust with water; place top crust loosely over filling. Trim off edges and press the crusts together, using fingers or fork. Bake in hot oven at 475° F. about 10 minutes. Reduce heat and bake as directed according to filling. Makes 1 eight-inch pie.

For Pastry and Tart Shells. Use ½ the master recipe. Roll out dough to ⅛ inch thick. Fit into pie pan; turn edges under and pinch into scallops with the fingers. Prick all over with a fork. Bake in hot oven at 475° F. about 8 to 10 minutes. Makes 1 eight-inch shell or 4 tart shells.

Keeping Pastry. Much time can be saved by making a large recipe for pastry at one time, wrapping well in waxed paper and keeping in the refrigerator for several days. Aside from the convenience of having it on hand, the thorough chilling makes it easy to handle. As small or as large an amount as needed can be cut off from the piece, rolled out and baked at one time.

Baking Powder in Pastry. Better results in pastry making and greater ease in handling are assured the inexperienced cook by adding a small amount of Royal Baking Powder to pie paste.

Common Causes of Failure. Overmixing of flour and fat. Too much water makes a tough pastry. Too much handling develops a tough crust. Too slow an oven does not permit flakiness. Pastry should contain only enough water to hold the dough together and should be lightly and quickly handled.

High Altitude. No changes necessary.

Covered or Two Crust Pies. Are made for uncooked fillings as in apple, cherry, berry and mince pies. Both crusts and the filling are baked together. Be sure to moisten the rim of lower crust with water before putting on top crust. Cut small slits in top crust to allow steam to escape.

Shells or One Crust Pies. Are generally used for cooked fillings or fresh fruits. The crust or shell is baked first, then filled with a cooked filling, such as lemon, butterscotch, chocolate or coffee—or fresh fruits, as strawberries or fruit gelatin mixtures. Either meringue or whipped cream is used as a topping.

Apple Pie

1 master recipe for Pastry
1 quart (4 cups) sliced tart apples
¼-½ cup sugar
grated nutmeg or cinnamon
1 tablespoon butter

Prepare pastry as directed. Fill with sliced apples. Sprinkle with sugar and spices mixed together. Dot with butter. Cover with top crust as directed. Bake in hot oven at 475° F. about 10 minutes. Reduce temperature to 375° F. and bake about 30 minutes or until apples are tender. Makes 1 eight-inch pie.

Cherry Pie

1 master recipe for Pastry
1 quart sour cherries, pitted
½ cup sugar, or more
¼ cup flour

Prepare pastry as directed. Mix together cherries, sugar and flour. Put into lower crust. Cover with top crust. Bake in hot oven at 475° F. 10 minutes; reduce temperature to 425° F. and bake 20 minutes longer. Makes 1 eight-inch pie.

Fresh Berry Pies

1 master recipe for Pastry
3 cups blueberries, huckleberries, blackberries or raspberries
⅔ cup sugar
1½ tablespoons flour
½ teaspoon salt
1 tablespoon butter

Prepare pastry as directed. Mix fruit with sugar, flour and salt. Put into lower crust; dot with butter. Cover with top crust or lattice strips. Bake in hot oven at 475° F. for 10 minutes. Reduce temperature to 425° F. and bake about 20 minutes. Makes 1 eight-inch pie.

Mince Pie

1 master recipe for Pastry
3 cups homemade or prepared mincemeat

Prepare pastry. Fill with mincemeat. Cover with top crust. Bake in hot oven at 475° F. about 10 minutes. Reduce temperature to 450° F. and bake about 30 minutes longer. Makes 1 large pie.

Cranberry and Apple Pie

½ master recipe for Pastry
1½ cups cranberries
1½ cups diced cooking apples
½ cup water
1 cup sugar

Prepare a pastry shell and bake in hot oven at 475° F. for 5 minutes to partly bake but not to brown. Cook cranberries, apples and water together until tender. Add sugar. Pour into pastry shell. Cover with strips of pastry in lattice form. Return to hot oven at 475° F. about 8 minutes. Makes 1 eight-inch pie.

Pumpkin Pie

1 master recipe for Pastry
2 cups strained pumpkin, stewed or canned
1 cup brown or granulated sugar
2 eggs
1 teaspoon salt
¾ teaspoon ground ginger
1½ teaspoons cinnamon
½ teaspoon allspice
2 cups rich milk

Bake 1 large or 2 small pastry shells in hot oven at 475° F. about 8 minutes. Mix together pumpkin, sugar, eggs, salt and spices. Add milk gradually to keep mixture smooth. Pour into partially baked pastry shells and bake in moderate oven at 375° F. for one hour or until firm. Makes 1 ten-inch or 2 eight-inch pies.

Spiced Prune Pie

½ master recipe for Pastry
1 cup stewed, pitted prunes
⅔ cup prune juice
1 cup water
1 cup sugar
⅛ teaspoon salt
1-inch piece stick cinnamon
5 tablespoons cornstarch
1 tablespoon lemon juice

Prepare and bake pastry shell as directed. Cook together prunes, juice, water, sugar, salt and cinnamon for 10 minutes. Mix cornstarch to smooth paste with a little cold water. Add to prune mixture; cook until thick and clear, stirring constantly. Remove cinnamon; add lemon juice. Cool. Pour into baked pastry shell. Serve cold, garnished with sweetened whipped cream. Makes 1 eight-inch pie.

Lemon Meringue Pie

½ master recipe for Pastry (page 58)
1 cup sugar
3 tablespoons cornstarch
2 tablespoons flour
¼ teaspoon salt
grated rind of 1 lemon
2 cups boiling water
3 egg yolks
6 tablespoons lemon juice
1 tablespoon butter
1 recipe for Meringue

Prepare and bake pastry shell as directed. Mix half the sugar with cornstarch, flour and salt. Add lemon rind; add boiling water slowly, stirring constantly. Cook in double boiler, continuing to stir until thick and clear. Mix the remaining sugar with the egg yolks and the lemon juice; add to first mixture; cook about 2 minutes longer until thick and smooth; add butter. Pour into baked pastry shell. Cover with meringue; bake as directed.
Makes 1 eight-inch pie.

Meringues for Pies, Puddings, etc.

3 egg whites
1½ teaspoons Royal Baking Powder
6 tablespoons granulated sugar
½ teaspoon lemon juice or vanilla extract

Add baking powder to egg whites; beat until stiff. Gradually beat in sugar; add flavoring. Spread thickly on top of pie or pudding. Bake in moderate oven at 325° F. about 15 minutes. Sufficient for 1 pie.

Custard Pie

½ master recipe for Pastry (page 58)
3 eggs
⅓ cup sugar
1 teaspoon salt
1 teaspoon vanilla extract
2 cups milk, scalded slightly

Prepare and bake pastry shell in hot oven at 475° F. about 8 minutes, until set but not browned. Beat eggs slightly; add sugar, salt and flavoring; add scalded milk slowly. Pour into partially cooked crust. Bake in moderate oven at 325° F. about 30 minutes. The custard is baked when a knife put in center comes out dry.
Makes 1 eight-inch pie.

Lemon Sponge Pie

½ master recipe for Pastry (page 58)
1 tablespoon butter
1 cup sugar
few grains salt
1 tablespoon flour
juice and grated rind of 1 lemon
2 eggs
1 cup milk

Prepare pastry shell. Cream butter; add sugar, salt, flour, lemon juice and rind; add beaten yolks of eggs; add milk. Stir thoroughly until sugar dissolves. Fold in stiffly beaten egg whites. Pour into unbaked pastry shell. Bake in moderate oven at 350° F. about 40 minutes. Makes 1 eight-inch pie.

Cheese Pie

½ master recipe for Pastry (page 58)
1 cup cottage cheese
½ cup sugar
2 eggs, well beaten
½ cup rich milk
grated rind 1 lemon

Prepare pastry shell. Mix cheese with all remaining ingredients. Put in pastry shell. Bake in moderate oven at 400° F. 10 minutes; reduce heat to 350° F. and bake until custard is firm, about 30 minutes.
Makes 1 eight-inch pie.

Pecan Pie

½ master recipe for Pastry (page 58)
4 egg whites
1 cup brown sugar
½ cup flour
½ teaspoon Royal Baking Powder
¼ teaspoon salt
1½ cups chopped pecans
3 tablespoons melted butter

Prepare a pastry shell. Place in hot oven at 475° F. about 5 minutes to partly bake but not to brown. Beat egg whites until stiff; add brown sugar slowly, beating in well. Sift together flour, baking powder and salt. Add to first mixture; add pecans; add butter. Pour into partially baked pastry shell. Bake in moderate oven at 325° F. about 30 minutes.
Makes 1 eight-inch pie.

OTHER USES FOR ROYAL BAKING POWDER

Royal Baking Powder, made with wholesome Cream of Tartar, is an invaluable aid in many forms of cookery other than baking. Give the following suggestions a trial—you will be delighted with the results.

Meat Loaf, Meat Balls, Croquettes

Royal Baking Powder gives a light, tender texture and greater volume.

Proportion—
1 teaspoon Royal Baking Powder
1 lb. meat

Poultry Dressing Bread Pudding

To help prevent sogginess, just add Royal Baking Powder to the bread crumbs before mixing.

Proportion—
1 teaspoon Royal Baking Powder
1 cup stale bread

Omelettes and Soufflés

Royal Baking Powder helps to prevent these "tricky" dishes from falling and to make them lighter and more delicate in texture.

Proportion—
½ teaspoon Royal Baking Powder to each egg

Pastry

Make your pie crust easy to handle (and more tender) by adding Royal Baking Powder to the flour.

Proportion—
¼ teaspoon Royal Baking Powder
1 cup pastry flour

Meringue

For a finer texture, larger volume and more tender crust, add Royal Baking Powder to the egg whites before beating.

Proportion—
1 egg white
½ teaspoon Royal Baking Powder
2 tablespoons sugar

Mashed Potatoes

Add Royal Baking Powder and your mashed potatoes will be lighter and fluffier—with less beating.

Proportion—
1 pint mashed potatoes
⅓ cup hot milk
½ teaspoon Royal Baking Powder

Breaded Fish, Meat and Vegetables

Want a dry, crisp, tender crust on your sautéd or deep-fat-fried fish, meat or vegetables? Just add Royal Baking Powder to the crumbs used for breading.

Proportion—
½ teaspoon Royal Baking Powder
¼ cup dry bread crumbs

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TABLE OF MEASURES

3 teaspoons	=	1 tablespoon
4 tablespoons	=	¼ cup
16 tablespoons	=	1 cup
1 cup	=	½ pint
2 cups	=	1 pint
4 cups	=	1 quart
16 ounces	=	1 pound

PURCHASING GUIDE

(Approximate Equivalents)

4 cups bread or pastry flour	1 pound
3¼ cups graham flour	1 pound
2 cups granulated sugar	1 pound
3½ cups confectioner's sugar	1 pound
2⅔ cups powdered sugar	1 pound
2⅔ cups brown sugar	1 pound
2 cups butter	1 pound
½ cup butter	¼ pound
4½ cups cocoa	1 pound
8 squares unsweetened chocolate	½ pound
2⅔ cups raisins or dates	1 pound
3 cups figs (chopped)	1 pound
3½ cups walnuts (chopped)	1 pound
60 marshmallows	1 pound
1 cup molasses	12 ounces
9 egg whites	1 cup
12 egg yolks	1 cup
5 whole eggs	1 cup

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ROYAL..

the Cream of

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Baking Powder

.. leaves no

bitter taste